

Mini Yorkshire puddings topped  
with Wensleydale cauliflower  
cheese and bacon, and  
ratatouille



**PUNK CHEF**  
ON THE ROAD



# Ingredients

## Yorkshire puddings

- 170g plain flour
- 2 eggs
- 170 ml whole milk mixed with 130ml water
- Olive oil

## Yorkshire puddings

- Leftover cooked cauliflower florets
- 100g smoked streaky bacon
- 15g butter
- 30g plain flour
- 125ml whole milk
- ½ tsp English mustard powder
- 125g hard cheese (we used a mixture of Wensleydale Black Sheep Ale and Fountains Gold)
- 30ml double cream

# Ratatouille

- ¼ red onion
- ½ aubergine
- ½ courgette
- ½ red pepper
- ½ yellow pepper
- ½ tsp oregano
- 150ml passata
- 1 tsp balsamic vinegar

## Garnish

- Basil leaves
- Chives

## Method

- Heat oven to 220 degrees. Brush the insides of the cups of a mini muffin tin with oil and place in the oven.

- Break the eggs into a bowl and slowly whisk in the flour. When the mixture becomes stiff, start adding the milk/water in combination with the rest of the flour. Whisk until smooth.

- Carefully remove the mini muffin tin from the oven then pour a tablespoonful of batter into each cup and place back in the oven for 20 mins until well risen and golden brown.

- Pour a drizzle of oil in a pan. Finely chop all vegetables and fry slowly until soft. Add balsamic vinegar, oregano and passata and continue to cook slowly for another 10 minutes, allowing the flavours to develop. Season with salt and pepper.

- Chop bacon finely and fry until crispy.
- In a saucepan, melt the butter and beat in the flour. Cook out for 2 minutes then slowly whisk in milk until you have a smooth sauce. Add grated cheese, mustard powder and double cream, keep stirring until the cheese has melted.
- Add the cauliflower florets and crispy bacon to the cheese sauce.
- Take the Yorkshire puddings out of the oven. Top each mini Yorkshire pudding with either a heaped teaspoon of the ratatouille or cauliflower cheese and bacon mixture.