

NATIONAL



# Yorkshire Pudding Day

ACTIVITY KIT



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# Introduction

Our new activity kit offers a variety of engaging activities and mouth-watering recipes centred around the iconic Yorkshire pudding. From hands-on cooking classes and tasting events to creative arts and crafts, each activity is crafted to foster joy, nostalgia, and community among residents. Join us in honouring National Yorkshire Pudding Day, creating cherished memories, and savouring the simple pleasures of this classic dish.



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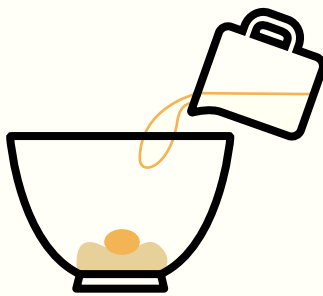
# Yorkshire Pudding Making

## EACH PERSON WILL NEED:

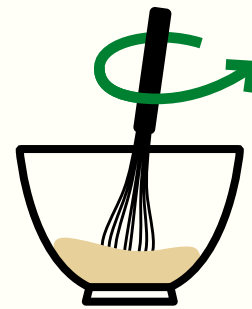
- Mixing bowl
- Whisk
- Sieve
- 1 egg
- 40g flour
- 100ml milk



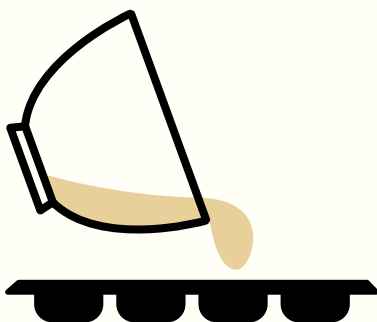
1. Place your sieve over the mixing bowl and add the flour. Shake the sieve until all the flour falls through the sieve into the mixing bowl.



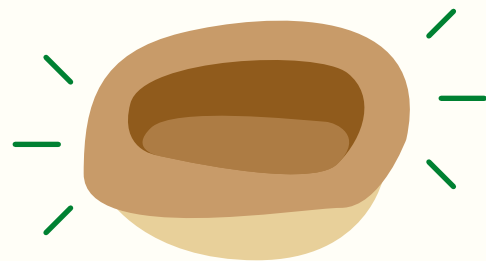
2. Make a well in the middle of the flour and crack in the egg. Add half the milk and whisk well until fully combined.



3. Add the remaining milk and whisk again until fully combined. The consistency should be like single pouring cream.



4. Pour your batter carefully into prepared trays and cook for 15 minutes at 200°C.



5. Marvel at your delicious Yorkshire Puddings!

# Yorkshire Quiz

- 01 Which Yorkshire actress was made a dame in 1988?  
.....
- 02 Can you name the York street famous for its old overhanging timber-framed buildings?  
.....
- 03 Which Yorkshire cheese do Wallace & Gromit enjoy?  
.....
- 04 Which city was once known as the 'wool capital of the world'?  
.....
- 05 Where is Yorkshire Tea brewed?  
.....
- 06 Which city is known as 'The Steel City'?  
.....
- 07 Which National Park in Yorkshire has a coastline?  
.....
- 08 How long is the Pennine Way?  
.....
- 09 Which Yorkshire cricketer captained England to an Ashes victory in 2005?  
.....
- 10 Which soap is filmed in Yorkshire?  
.....
- 11 What colour is the Yorkshire Rose?  
.....
- 12 Which cathedral city in the Borough of Harrogate is the third smallest city in England?  
.....



# BUNTING

Put up string and print out as many bunting designs as required. Cut out the designs and fold along the dotted line, then hang the bunting over the string for a little festive touch to your event.



## YOU WILL NEED:

- Scissors
- String



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# Roast Beef with Gluten-Free Gravy



## Ingredients

### FOR THE GLUTEN FREE YORKSHIRE PUDDINGS

- 55g Cornflour
- 150ml Whole milk
- 150g Egg
- 80g Gluten free flour
- 60ml Sunflower oil

### TO PREPARE THE BEEF

- 1.5kg Topside of beef
- 30g KNORR Professional Garlic Puree 750g
- 75g KNORR Professional Gluten Free Gravy Granules for Meat Dishes 25L
- 1L Water



## Method

### FOR THE GLUTEN FREE YORKSHIRE PUDDINGS:

1. Pre-heat the oven to 220°C.
2. Place a 12 hole muffin tray onto a baking sheet, fill with 5ml of sunflower oil and place into the oven for 4-5 minutes or until the oil is hot.
3. Meanwhile place the flour mix and cornflour into a bowl and make a well in the centre.
4. Add the eggs, half the milk and whisk well until fully combined. Finally add the rest of the milk and whisk well.
5. Make sure you remix the mixture just before you pour into the hot oil.

### TO PREPARE THE BEEF:

6. Preheat an oven to 240°C.
7. Trim the beef of excess fat and cover with the KNORR Professional Garlic puree.
8. Place the beef on a roasting tray and into the preheated oven.
9. Turn the heat down immediately to 200°C and cook for around 1 hour.
10. Remove the beef from the oven cover with baking foil and allow to rest for 20-25 minutes.
11. Prepare the gravy by whisking the KNORR Gravy Granules into boiling water.



# Roast Beef with Gluten-Free Gravy



CONTINUED

## Ingredients

### FOR THE FLOUR MIX

- 100g Tapioca flour
- 200g Potato starch
- 700g Rice flour

## Method

12. Whisk continuously until a smooth gravy is formed.
13. Carve the beef as desired and serve with Yorkshire Puddings, roast potatoes and vegetables.

### FOR THE GLUTEN-FREE FLOUR MIX:

14. Mix all flours together thoroughly or place into a food processor and pulse until mixed.
15. Store in an air tight container.

## DISCLAIMER

It is the operator's responsibility to ensure that the end dish is gluten-free in accordance with the regulatory requirements and check all ingredients to ensure they are gluten-free.

# Beef Dripping & Red Wine Gravy



## Ingredients

- 200g Shallots
- 200g Mushrooms
- 50g Beef dripping
- 250ml Red wine
- 1L Water
- 75g KNORR Professional Gluten Free Gravy Granules for Meat Dishes 25L



## Method

1. Peel and slice the onions and mushrooms.
2. Melt the beef dripping in a saucepan and sweat the onions and mushrooms 10 minutes until slightly golden.
3. Pour in the red wine and allow the alcohol to burn off then reduce by two thirds.
4. Pour in the water and bring to the boil, then reduce the heat and simmer for 10 minutes.
5. Remove from the heat and blend until smooth, then return to the boil and whisk in the KNORR Professional Gluten Free Gravy Granules for Meat to thicken.
6. Pass the gravy before serving.



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