



Yorkshire Pudding: More iconic than Dracula and the Arctic Monkeys?

In a recent survey, Yorkshire Puddings were considered to be more iconic than Dracula and the Arctic Monkeys. I'm not sure that I completely agree, but I do agree that they are delicious. Try them for yourself by following this recipe.



You may be forgiven for thinking that 'pudding' refers to a sweet dish but in fact, originally in Britain, pudding was a meat based, sausage-like food. However, the traditional Yorkshire Pudding is made from batter and is a delicious accompaniment to roast meat (typically beef) and gravy.

Ingredients for 12 individual puddings



- 250g plain white flour
- 150ml whole milk
- 4 eggs, beaten
- 2 tbsp dripping or oil

Language in Action

The Imperative Mood

In English, the imperative is a common feature of recipes. The imperative is generally used to give instructions, make commands, requests and grant permission.

Examples of the imperative verbs used in this recipe include:

- sift the flour
- combine the milk
- make a well
- pour in the milk
- whisk everything together

Can you find the others?

Zero Conditional

We use the 0 (zero) Conditional when the result of the condition is always true.

Condition	Result
if it doesn't sizzle when you add the first spoonful,	put the tin back into the oven until it does.

To create a zero conditional, we use:

If / When / Unless and a present tense



a present simple or imperative form.

NB 'Unless' means the same as 'if not'

Prepositions

Some verbs in the recipe are followed by prepositions such as:

- put + into
- mix + in
- leave + at
- cook + for
- combine + in
- whisk + together

Prepositions have many functions in English and can be used to show the relationship of time, place, manner and so on. These prepositions are quite visual and the drawings to the right can help to understand their meaning.

Look at the pictures and then read through the recipe again - as you read, try to visualise the actions. Use the pictures to help you.

Prepositions are also quite frequently used in fixed phrases and phrasal verbs, where their meaning can be more difficult to understand. We will look at these prepositions at another time.

Method

- Sift the flour into a large bowl with a pinch of salt. Combine the milk in a jug with 150ml cold water.
- Make a well in the middle of the flour and add the eggs. Pour in a little milk and water, and then whisk everything together to make a smooth batter. Mix in the rest of the liquid, until you have the consistency of single cream. Leave at room temperature for around 15 minutes.
- Once the meat has come out of the oven, turn the temperature up to 230C Put a 12-hole muffin tin, greased liberally with dripping or oil, on a high shelf and leave for 10 minutes to heat up.
- Take the tin out of the oven, and keep warm on the hob if possible while you ladle in the batter - if it doesn't sizzle when you add the first spoonful, put the tin back into the oven until it does.
- Put the puddings into the oven and cook for 15-20 minutes until well risen and golden. Keep an eye on them towards the end of the cooking time, but do not be tempted to open the door until they're beautifully bronzed, because they'll sink.
- Eat immediately!

