



Mini Yorkshire Puddings with Sirloin Steak

Roast beef in one bite, party size!

Serves: 12

Prepare: 5 Minutes

Cook: 20 Minutes

Difficulty: medium

Ingredients

- 2-3 [organic beef sirloin steak](#) / [leftover beef sirloin joint](#)
- handful of watercress
- 1 tub crème fraîche
- [2tbsp horseradish cream](#)
- 1 egg
- 85g plain flour
- 85ml milk and water mixed
- vegetable oil

Method

1. Heat your oven to 180°C
2. Add the egg to the flour, then slowly add the milk and water to the mix, keeping it smooth by stirring continuously.
3. Oil your muffin tray and put in the oven to heat up. When hot, pour 2.5cm of mixture into each space and pop back in the oven.
4. Cook for 8-10 minutes until the puddings have puffed up. Remove from oven and place on a cooling tray.
5. Mix the horseradish cream with the crème fraîche in a bowl and season to taste
6. Cook your sirloin steaks rare (a couple of minutes on each side) and leave to rest for 10 minutes before slicing.
7. To build your puddings, add a dollop of horseradish cream to each pud and layer a couple of slices of the steak
8. Top with a few sprigs of watercress