



Good old Yorkshire puddings with a modern fusion twist. This

recipe is also vegetarian

For the Yorkshire puddings: -

4tbsp oil

140g plain flour

4 eggs

200ml milk

Salt

Black pepper

For the filling: -

50g Quinoa

1/2 red onion, diced

3 cloves garlic, minced

150g mushrooms, diced

60g fresh spinach, roughly chopped

100g ricotta cheese

50g brie, diced

2tbsp parsley, chopped

4tbsp walnuts, roughly chopped

Pinch of ground nutmeg

Salt

Black pepper

Method

(1) Heat the oven to 230°C (Gas Mark 8 / 450°F). Pour a little oil into the bottom of four individual dishes - just enough to cover the bottom of each dish. Place the dishes on a baking tray, and put them in the oven to get the oil hot.

(2) Make your Yorkshire pudding mixture. Measure the flour into a large bowl, and whisk in the eggs. When it's well-mixed, add the milk a little at a time, whisking well to remove lumps. Season with salt and pepper.

(3) Distribute the Yorkshire pudding batter evenly between the four dishes, and put them straight back into the oven - make sure there's plenty of room above them for them to rise. Leave to cook and rise for 20 minutes.

(4) While the Yorkshires are cooking, prepare your filling. Put the quinoa in a pan to boil - it should take about 15 minutes or so, until it is soft and the spiral-shaped germ has detached. Cook the red onion, garlic and mushrooms in a large frying pan over a medium heat for 5-10 minutes, until soft (I water-sautéed mine, but you can add a little oil if you need to). Add the spinach, and cook for a further 2-3 minutes until wilted.

(5) The filling can now be completed by simply combining all the ingredients - the cooked (and drained) quinoa, sautéed vegetables, ricotta, diced brie, parsley, walnuts, nutmeg, and plenty of seasoning. Add these to the pan with the vegetables and cook over a medium heat for several minutes until everything is warm and the brie is nicely and melted.