

Churston Traditional

FARM SHOP

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CHURSTON FARM SHOP RECIPES OCTOBER 2017

Whoever had the idea of baking a giant Yorkshire pudding and using it as an edible container for serving food deserves a medal. Because they created a style of food presentation which is undeniably British - and brilliant.

And after years of us borrowing so heavily from the food culture of others – the typical British dish would be a sweet and sour tandoori Bolognese pizza burger – it's great to be able to boast that at least one popular style of food is home-grown.

What with the darker nights, the cooler weather and events like Hallowe'en and Bonfire Night coming up a hearty, filled Yorkshire pudding has a certain appeal.

And there's nothing better to fill it with than our sausages: the rate at which they fly out of the cabinets almost as soon as they are made suggests they are as popular as ever. But, as this month's recipes show, they are also remarkably versatile.

GIANT YORKSHIRE PUDDINGS

Ingredients for four. 100g plain flour, half a teaspoon salt, tablespoon dried sage, three large eggs, 225ml milk, 60g beef dripping.

Method. Heat the oven to 220C gas mark 7. Place the flour, sage and salt in a bowl and form a well. Add the eggs and a little milk and whisk together, gradually add the remainder of the milk. Pour in a jug and allow to stand for a few minutes. Divide the dripping between four sponge tins and place in the oven for five minutes. Remove, divide the batter mix between them and bake for 20-25 minute until brown and puffy.

TOMATO AND PAPRIKA SAUSAGES

Ingredients for four. Four giant Yorkshire puddings, eight Churston pork sausages, two tablespoons olive oil, one large onion, finely chopped, four large tomatoes, two crushed and chopped garlic cloves, two courgettes and two red peppers, cut into small chunks, two teaspoons mild paprika, two teaspoons dried oregano, sea salt, freshly-ground black pepper.

Method. Fry the sausages as normal then halve lengthways and cook on the cut sides to brown. Reserve. Meanwhile heat the olive oil in a large pan and brown the onions. Add the courgettes and peppers and cook until they start to soften then quarter and de-seed the tomatoes and add to the pan with the garlic, oregano and paprika. Season generously then cover and allow to simmer for 10-12 minutes. Add the sausages to the mix and allow to warm through then divide the mix between the puddings and serve.

SAUSAGE AND APPLE YORKSHIRES

Ingredients for four. Four giant Yorkshire puddings, eight Churston pork sausages, 50g butter, two large dessert apples, small glass strong cider, tablespoon whole-grain mustard, four tablespoons crème fraiche, sea salt, freshly-ground black pepper.

Method. Peel and core the apples and cut into thick slices. Fry the sausages as normal then halve lengthways and brown the cut sides. Reserve. Pour off any fat from the pan, then add the butter and when sizzling add the apple slices and brown lightly Reserve. Pour the cider into the pan to deglaze then reduce by two-thirds over a high heat. Away from the heat stir in the crème fraiche. Add the apples and sausages and season well and allow to cook down until the sauce has thickened. Divide between the puddings and serve.