

## Roast beef with Yorkshire pudding



 25:33




**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030
- 1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

PROFILE

-  Chilled 4°C
-  12 Portions
-  From Raw

	Convection	<b>Stage 1</b>	220 °C
	00:10   -		
	4		
	Convection	<b>Stage 2</b>	70 °C
	25:33   55 °C		
	1		
	Convection	<b>Stage 3</b>	220 °C
	00:15   -		
	1		

RECIPE

**Ingredients**

2.8	kg	Roastbeef
15	tsp	Oil
1	pinch	Salt, Pepper, Mustard
5	pcs	Eggs
120	g	Flour
200	g	Milk
1/4	tsp	Salt

**1. Food Preparation**

Parry and season the roast beef. Mix all ingredients for the Yorkshire pudding well and let it rest for about 15 minutes. The Yorkshire pudding batter is easy to prepare and bake as soon as the roast beef is out of the oven.

**2. Cooking Instruction**

Sear the roast beef in the preheated oven on a rack with a drip tray. Remove the meat and perform a cool down. In the second stage, select medium low cooking and place the core probe in the thinnest piece. Select the desired core temperature and start the cooking process. Remove the finished roast beef from the oven and let it rest briefly. Meanwhile, preheat the oven as the third stage. In muffin molds put a tablespoon of oil and heat in the oven. Fill the molds halfway with the batter and bake for 15 minutes.

**3. Food Serving Instruction**

Meanwhile, slice the roast beef and serve both together hot

Note: Information emanating from Welbilt is given after exercise of all reasonable care and diligence in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.