

# Yorkshire Pudding festive wrap

By Oliver Lloyd from Brakes



CALORIES:

**43% Carbs**

**22.8% Protein**

**34.2% Fat**

CONTAINS:

WHEAT

EGGS

MILK

SULPHITES

MAY CONTAIN:

OATS, BARLEY, RYE

CELERY

MUSTARD

SOYA

Recipe Ingredients ...	Quantity:	Description:
114423 Aunt Bessie's Crispy & Fluffy Roast Potatoes 2.5kg	90g	0.04x Each
132834 Aunt Bessie's Yorkshire Bases	150g	
70013 Brakes Thick Cut Roast Turkey Breast	90g	1.98x Each
132833 Birds Eye Green Cuisine Falafel	45g	3x Each
3235 Brakes Mixed Vegetables	70g	0.07x Each
126471 Smoked Flavour Cooked Streaky Bacon	35g	0.07x Each
130382 Prepared Chestnuts	25g	0.06x Each
4717 Brakes Button Brussels Sprouts	50g	0.05x Each
3564 Brakes Gluten Free Cooked Pigs in Blankets	56g	4x Each
10343 Parsnips	15g	0x Each
35607 Knorr Garde d'Or Red Wine Sauce 1L	50g	0.05x Each

1 Serving



676g / 1129kcal

#### Cooking Instructions & Notes

#### **Preparation:**

Defrost the yorkshire pudding base

Defrost the brussels

Defrost the mixed veg

Defrost the bacon and chop

Defrost the pigs in blankets

Peel the parsnips and fry into crisps

#### **Method:**

1. On a papered tray cook the potatoes in an oven at 200oC for 20mins, after 10 mins add the falafel balls.
2. Fry the bacon in a pan over a medium heat, add the mixed veg and brussels.
3. Deglaze the pan with the red wine sauce (gravy) and add a spoonful of the cranberry sauce - simmer together - stir through the chestnuts.
4. Lay the Yorkshire pudding base onto a clean surface and spread with a little cranberry sauce.
5. Add the sliced turkey followed by the roast potatoes and falafel, drizzle over some of the gravy/veg.
6. Wrap tightly using greaseproof paper and grill until a core temperature is reached.
7. Deep fry the pigs in blankets and skewer onto cocktail sticks - spear the wrap.
8. Serve with the parsnip crisps and extra gravy