



Yorkshire Pudding Canapés

French Brie and Cranberry

Ingredients

Aunt Bessie's Midweek Mini Yorkshire Puddings

French Brie

Cranberry sauce/jelly



Method

1. Re-heat the Midweek Mini Yorkshire Puddings as per the on pack instructions
2. Slice the French Brie into mouth size pieces and place into the well of the Yorkshire Pudding
3. Top with a little cranberry sauce

Roast Beef and Horseradish Cream

Ingredients

Aunt Bessie's Midweek Mini Yorkshire Puddings

Sliced roast beef

Crème Fraiche

Horseradish cream

Method

1. Combine the crème fraiche with the Horseradish cream and season to taste
2. Re-heat the Midweek Mini Yorkshire Puddings as per the on pack instructions

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3. Spoon a little of the Horseradish cream into each well of the Yorkshire puddings
4. Top with a slice of roast beef

Smoked Salmon and Lemon Crème Fraiche

Ingredients

Aunt Bessie's Midweek Mini Yorkshire Puddings

Smoked salmon sliced

Crème fraiche

1 lemon, zest and juice

Sprigs of dill

Method

1. Combine the crème fraiche with the lemon juice and the zest and season to taste.
2. Re-heat the Midweek Mini Yorkshire Puddings as per the on pack instructions
3. Spoon a little of the lemon crème fraiche into each well of the Yorkshire Puddings
4. Top with a slice of smoked salmon and a sprig of dill