



YORKY BATTERED BURRITO

A GIANT YORKSHIRE PUDDING WRAP FILLED WITH ROAST TURKEY, CHEESY BUBBLE AND SQUEAK BALLS, CRANBERRY RELISH, SHREDDED SPROUT SLAW AND CHIPOTLE GRAVY.

Serves: 6 **Prep Time:** 50 mins **Cook Time:** 20 mins



INGREDIENTS

Yorkshire Pudding

6 medium eggs (300g)
300g plain flour
300g milk
Oil for cooking

Cheesy Bubble and Squeak

160g **Knorr Professional Cheese Sauce Mix**
200g cooked cabbage (chopped)
300g mashed potato (plain)
200g Stilton (crumbled)

Cranberry Relish and Sprout Slaw

600g cranberry sauce/jam
100g **Hellmann's Spicy Mexican Sauce**
500g brussel sprouts (shredded)
200g sour cream

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METHOD

For the Yorkshire Pudding

1. Add oil to 2 high-sided ½ gastro trays, and place in a hot oven at 220°C until smoking.
2. Whisk the eggs, flour, and milk together until smooth.
3. Ladle ⅓ of batter into each tray and bake 5 minutes until the edges rise and lightly colour.
4. Transfer the wraps to a wire rack to cool, then repeat 2 more times to make 6 wraps in total.

For the Cheesy Bubble and Squeak

1. Bring 500ml of water to the boil and whisk in the Knorr Professional Cheese Sauce Mix. Simmer for 2 minutes, then cool.
2. Combine and mix the sauce, mashed potato, cabbage and Stilton.
3. Shape into 50g balls and fry at 180°C for 2–3 minutes until crisp.

For the Cranberry Relish and Sprout Slaw

1. Relish: Mix cranberry sauce with Hellmann's Spicy Mexican Sauce until smooth.
2. Slaw: Combine shredded sprouts with sour cream until coated.
3. Set them both aside ready for assembly.



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Chipotle Gravy

75g **Knorr Professional Gluten Free Gravy Granules**

30g chipotle paste
(check heat of paste)

Assembly

600g roasted turkey (sliced)

(CONTINUED)

Chipotle Gravy

1. Whisk 75g Knorr Professional Gravy Granules into 1L boiling water for 30 seconds.
2. Add chipotle paste, and whisk until smooth.
3. Bring the gravy to the boil again, then remove from the heat and set aside for service.

Assembly

1. Lay tin foil on a flat work surface, and top with greaseproof paper.
2. Place one Yorkshire pudding in centre.
3. Spread the cranberry relish over the Yorkshire pudding.
4. Add 3-4 turkey slices, slaw, and 4 bubble & squeak balls.
5. Roll tightly in greaseproof, then foil.
6. Repeat with remaining 5 Yorkshires.
7. **Serve with chipotle gravy for dipping or pouring.**

Chef's Tip: Think of this as "Mexico meets the Sunday roast". Any leftover meats or veg can be swapped in, but don't forget the cheese in your bubble & squeak! If chipotle paste isn't to hand, use dried chipotle chillies for that same smoky kick.



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