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GF Friendly

Batter Boats

Yorkshire pudding batter with a meat-mince topping

Easy to make, and cheap, this is like pizza on batter pudding instead of dough. Meat other than beef can be used, or just a selection of cooked vegetables if you like.

- 200g beef mince
- 1 medium tomato
- ½ onion, quartered and sliced
- ½ beef OXO cube (or similar)
- 2 tsps gravy powder
- ¼ cup water
- 1 Tbsp olive oil (or other cooking oil)
- ½ cup grated cheese



Batter: 2 Tbsps plain flour 1 egg milk a pinch of salt (optional) extra olive oil

Mix the batter ingredients thoroughly in a bowl with a wooden spoon, but add the milk sparingly – you want a thin cream-like consistency. Save 2 slices of tomato for topping, and chop the rest.

In a sauce pan, brown the mince; then drain the fat and remove the meat. Warm the oil in the same pan and fry the onion slices until transparent. Return the meat to the pan, sprinkle on the ½ stock cube, plus the gravy powder and mix in the water. Heat on medium, stirring continuously until it starts to boil; now add the chopped tomato and turn down to simmer for 10 minutes, stirring occasionally.

In two oven-proof dishes, put enough oil to just cover the bottoms. Pre-heat the oven to 175°C fan-forced (190°C conventional). Place the dishes on a tray lined with baking paper and pop into the oven for 12 minutes to heat the oil. Remove from the oven, give the batter a quick stir, pour half into each dish, then return to the oven for 12-15 minutes.

Once cooked, take the boats carefully out of the dishes, drain any oil from the batter boats and place them back on the baking paper. Divide the meat mixture between the two, top with a slice of tomato and sprinkle on the cheese. Reduce the oven temperature a little and return the boats to the oven to warm the filling and melt the cheese.

Serves 2 with extra vegetables, and gravy if you like.

Tip: Make the batter about an hour before cooking and beat again after 30 minutes.

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