

Yorkshire Delights

Meatballs:

1 cup lean ground beef
1 large shallot, minced
½ teaspoon finely chopped rosemary
Salt and pepper
2 Tablespoons light olive oil

Batter:

1 cup all-purpose flour
½ teaspoon salt
2 large eggs, beaten
1 cup milk, divided



Preheat the oven to 425°. Thoroughly mix together the lean minced beef, shallot, rosemary, and a little salt and pepper. Roll into 12 even-sized meatballs.

Pour ½ teaspoon of olive oil into each section of a muffin tin (or a popover pan).

Heat the oil-filled muffin tin in the oven for 5 minutes. Add one meatball to each section and return to the oven for 5 minutes.

Meanwhile, make the batter by putting the flour and salt into a bowl. Make a well in the center and add the beaten eggs and half of the milk. Whisk the mixture together, gradually incorporating the flour from around the sides of the bowl until you have a thick, smooth batter. Whisk in the remaining milk and pour into a large measuring bowl.

Take the pan out of the oven and work quickly so the oil doesn't cool down! Pour the batter into the sections so that each section is half-full (not half-empty).

Bake for 12-15 minutes until the batter is well-risen and golden. Serve warm.

From *The Official Harry Potter Baking Book*