



Mastering Yorkshire Pudding with an Air Fryer

Yorkshire pudding in Air Fryer is a beloved classic in British cuisine, known for its [golden, crispy exterior](#) and delightfully fluffy interior. Traditionally baked in an oven, this delectable side dish has found a modern twist in the world of air fryers. If you're wondering whether it's worth the hype or how to get it right, this guide has you covered. From mastering the ingredients to avoiding common mistakes, here's everything you need to know about making Yorkshire pudding in an air fryer.

Why Choose an Air Fryer for Yorkshire Pudding?

Air fryers are game-changers for home cooks. Compact, efficient, and speedy, they deliver restaurant-quality results in a fraction of the time. Yorkshire pudding is no exception. With an air fryer, you can achieve that perfect balance of crispiness and fluffiness with less effort.

Key Benefits of Using an Air Fryer:

- **Faster Cooking:** Air fryers preheat and cook much quicker than traditional ovens.
- **Energy-Efficient:** They consume less electricity, making them eco-friendly and cost-effective.
- **Healthier Cooking:** Air fryers don't require additional fats or oils to achieve crisp results.
- **Consistent Results:** The circulating hot air ensures even cooking, reducing the risk of soggy bottoms.

Convinced? Great! Now, let's dig into the nitty-gritty of creating picture-perfect puddings.

Essential Ingredients for Air Fryer Yorkshire Pudding

What makes Yorkshire pudding so magical is its simplicity. You only need a handful of ingredients, but the right proportions are crucial.

- **1 cup of plain flour**
- **3 large eggs**
- **1 cup of milk** (whole milk works best for fluffiness)



- **1/2 tsp of salt**
- **1-2 tbsp of vegetable oil** (or beef drippings for traditional flair)

Pro tip: The freshness of your eggs and the type of fat you use can significantly impact the flavor and texture.

Step-by-Step Yorkshire Pudding Recipe for Air Fryer

1. Prepare the Batter

- Crack the eggs into a mixing bowl and whisk until smooth.
- Gradually sift in the flour while whisking continuously to avoid lumps.
- Slowly add milk and keep whisking until the batter is smooth and runny.
- Add the salt and mix thoroughly.

2. Preheat the Air Fryer

- Set your air fryer to 400°F (200°C) and allow it to preheat for about 5 minutes.
- While preheating, place muffin tins or ramekins into the air fryer to warm them up.

3. Add the Oil

- Carefully remove the hot tins or ramekins and add about 1 teaspoon of vegetable oil (or beef drippings) into each.
- Return them to the air fryer for 3-5 minutes to heat the oil until it's shimmering.

4. Pour in the Batter

- Once the oil is hot, quickly pour the batter into each tin or ramekin, filling them about halfway.
- Be swift but cautious to maintain the oil's temperature.

5. Cook in the Air Fryer

- Place the tins or ramekins back in the air fryer and cook at 400°F (200°C) for 18-20 minutes.
- Avoid opening the air fryer during this time to ensure the puddings rise properly.



6. Serve and Enjoy

- Carefully remove the tins or ramekins from the air fryer and allow the puddings to cool for a minute.
- Serve immediately alongside your favorite roast dinner or enjoy as a delectable snack.

Pro tip: Experiment with different fats or seasonings to customize the flavor to your liking!

How Long to Cook Yorkshire Puddings in an Air Fryer?

Cooking Yorkshire puddings in an air fryer typically takes approximately 18-20 minutes at 400°F (200°C). This time range ensures that the puddings rise properly and develop a golden, crisp exterior while remaining light and airy on the inside. It's important to avoid opening the air fryer during the cooking process, as this can cause the puddings to collapse. Always check for doneness by ensuring they are fully set and golden brown before serving. Adjust cooking time slightly based on the size of your puddings or the specific model of your air fryer for perfect results.

Tips for Making Large Yorkshire Pudding in an Air Fryer

Love a giant Yorkshire pudding that doubles as a vessel for gravy and roast meat? Here's how to scale up the recipe:

- Use a larger dish or oven-safe ramekin that fits snugly in your air fryer.
- Increase cooking time to 15-18 minutes at 380°F (190°C).
- Ensure the batter quantity matches the increased tin size.

Cooking Frozen Yorkshire Pudding in an Air Fryer

Cooking frozen Yorkshire puddings in an air fryer is quick and hassle-free. Follow these simple steps to enjoy perfectly cooked puddings:

1. Preheat the Air Fryer

Set your air fryer to 375°F (190°C) and allow it to preheat for 2-3 minutes. This ensures even cooking.



2. Arrange the Puddings

Place the frozen Yorkshire puddings in a single layer inside the air fryer basket. Avoid overcrowding to allow proper air circulation.

3. Cook the Puddings

Heat the puddings for 5-7 minutes. Check periodically to ensure they are golden and crispy but not overdone.

4. Check and Serve

Once thoroughly heated, remove the Yorkshire puddings from the fryer using tongs. Serve immediately for the best texture and flavor.

Using an air fryer makes reheating frozen Yorkshire puddings exceptionally convenient, keeping their crispy exteriors and fluffy interiors intact.

Choosing the Right Yorkshire Pudding Tin for Your Air Fryer

Not all tins are created equal. Here's what to consider:

- **Material:** Opt for non-stick or silicone molds that withstand high heat.
- **Size:** Ensure they fit comfortably into your air fryer basket with room for airflow.
- **Depth:** Shallow molds create thinner, crispier puddings, while deeper ones yield fluffy interiors.

Can You Make One Big Yorkshire Pudding in an Air Fryer?

Absolutely! A single large Yorkshire pudding is perfect for adventurous meals. Consider using a 6-inch round pan or a rectangular dish. Increase cooking time slightly to ensure the center cooks through.



Jamie Oliver's Twist on Air Fryer Yorkshire Pudding

Ingredients You'll Need:

- **1 cup all-purpose flour**
- **1 cup whole milk**
- **3 large eggs**
- **A pinch of salt**
- **2 tablespoons beef drippings or sunflower oil**

Method:

1. **Prepare the batter:** Whisk together the flour, milk, eggs, and salt in a large bowl until smooth. Allow the mixture to rest for at least 30 minutes.
2. **Preheat the air fryer and pan:** Place your molds or pan in the air fryer. Add a small amount of beef drippings or oil to each and preheat at 400°F (200°C) for 3-5 minutes.
3. **Add the batter carefully:** Pour the batter into the hot molds or pan, ensuring they're about two-thirds full.
4. **Cook to perfection:** Air fry for 15-20 minutes at 375°F (190°C) until puffed up and golden brown. Avoid opening the air fryer mid-cooking to maintain the rise.
5. **Serve immediately:** Enjoy the puddings fresh out of the fryer with your favorite roast or gravy.

Jamie Oliver's take on Yorkshire pudding embraces the air fryer's convenience while retaining the classic rich, fluffy texture.

Best Practices for Achieving Crispy Yorkshire Puddings

1. Always preheat your air fryer and tins.
2. Use room-temperature ingredients for a smoother batter.
3. Don't open the air fryer mid-cooking—this can cause your puddings to deflate.

Common Mistakes to Avoid

- **Skipping the Resting Time:** The batter needs to rest to develop flavor and elasticity.
- **Using Cold Oil:** Cold oil won't create the steam necessary for that iconic puff.
- **Overfilling the Molds:** This can lead to uneven cooking.



Serving Suggestions

- Pair with a traditional Sunday roast—think beef, crispy potatoes, and gravy.
- Use as a base for creative dishes like Yorkshire pudding wraps filled with roasted veggies.
- Serve with sweet fillings like Nutella or jam for a surprising dessert twist.

Comparing Air Fryer Yorkshire Pudding with Oven-Baked Versions

Feature	Air Fryer Yorkshire Pudding	Oven-Baked Yorkshire Pudding
Cooking Time	Faster, typically 12-15 minutes	Longer, typically 20-25 minutes
Energy Efficiency	More energy-efficient due to quicker cooking	Consumes more energy due to preheating and longer cook time
Texture	Slightly crisper exterior	Traditional texture, with slightly softer edges
Convenience	Compact and easy to use	Requires more space and preheating
Flavor	Retains classic flavor	Deeper flavor development with longer cook time
Portions	Best for smaller batches	Easier to prepare larger quantities at once

Both methods have their merits, and the choice often comes down to available kitchen equipment and the specific needs of the meal. Air fryers offer speed and convenience, particularly for smaller servings, while ovens allow for the preparation of larger batches with a more traditional finish.

Conclusion

When it comes to making Yorkshire puddings, both the air fryer and the oven offer distinct advantages depending on your preferences and circumstances. The air fryer excels in speed, energy efficiency, and ease of use, making it an excellent choice for quick servings. On the other hand, traditional oven-baked Yorkshire puddings shine when preparing larger quantities with a classic texture and depth of flavor. Ultimately, the best method is the one that suits your kitchen setup and the needs of your meal, ensuring delicious results either way.



FAQs

1. Can you make Yorkshire puddings in an air fryer?

Yes, you can absolutely make Yorkshire puddings in an air fryer. The air fryer provides a quicker cooking process and delivers a crispy texture, making it ideal for smaller servings or quick meals.

2. Do air fryer Yorkshire puddings taste different from oven-baked ones?

Air fryer Yorkshire puddings tend to have a slightly different texture, often crispier on the outside, whereas oven-baked Yorkshire puddings may have a softer, fluffier finish with a more traditional flavor profile.

3. What type of batter works best in an air fryer?

A standard Yorkshire pudding batter works well in an air fryer. Ensure the batter is smooth and has rested for optimal results. Using a preheated air fryer can also help achieve a better rise.

4. How do I prevent Yorkshire puddings from sticking in an air fryer?

Using non-stick molds or greasing the cooking tray or molds with oil beforehand can ensure your puddings don't stick to the air fryer surface.

5. Which method is more energy efficient?

Air fryers are typically more energy efficient than traditional ovens, as they heat up faster and cook in a more contained space, making them a cost-effective option for smaller batches.

6. Can I use the same recipe for both methods?

Yes, the same Yorkshire pudding recipe can generally be used for both air fryers and ovens. However, cooking times and results may vary slightly depending on the method. Adjustments in temperature and timing may be necessary to achieve the best results.