

3inch Mini Baked Yorkshire Puddings

UNIT: 3 x 20



Description

Our prebaked golden brown Yorkshire Puddings are made using then finest fresh ingredients to a traditional recipe.

Remove the stress and mess of making your own Yorkshire Puddings with these charming Yorkshire Puddings made in the heart of Yorkshire. The product has a homemade look and taste which makes it appealing to both the eye and taste buds. The Light and Crispy 3" and 4" Yorkshire Puddings are great for midweek and Sunday roasts. The Crispy 7" Yorkshire Puddings are perfect for roast dinners and stew. Just use the pudding like a bowl and fill the product with all your favourites!



Allergen Information









Celery

Contains Celery

Contains Molluscs

Contains Sulphur Dioxide

Contains Soya











Specifications

Nutrition		Allergens		Dietary Information	
Typical Values	Per 100g/ml	Contains Cereal	Yes	Suitable for Vegetarians	Yes
Energy	1085 kJ	Contains Gluten	-	Suitable for Vegans	No
	258 kcal	Contains Milk	Yes	Suitable for Sufferers of Lactose	No
Fat	8.4 g	Contains Eggs	Yes	Intolerance	
- of which saturates	1g	Contains Peanuts	No	Suitable for Coeliacs	No
Carbohydrates	38 g	Contains Nuts	No	Approved for a Halal Diet	No
- of which sugars	2.2 g	Contains Crustaceans	No	Approved for a Kosher Diet	No
Fibre	2.2 g	Contains Mustard	No		
Protein	8.6 g	Contains Fish	No		
Salt	0.58 g	Contains Lupin	No		
		Contains Sesame	No		

Ingredients

Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), EGG White, Whole EGG, Rapeseed Oil, Water, Skimmed MILK Powder, Salt

Directions for Use

MUST BE KEPT FROZEN

To oven cook: Pre-heat oven 200°C / 400°C / Gas 6 and remove all packaging. Place Yorkshire puddings on a baking tray and position on the top shelf. Cook for 4 minutes.

No

No

No

No

Storage

Instructions

KEEP FROZEN

Packaging

GTIN: 5060392092972

Inner GTIN:

Weight/Volume: 3 x 550g Individual pudding weight 28g average

Packaging Type: Polypropylene Film

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 31/05/2025