

Popovers

 ${f 1}$ Preheat your oven to 220°C (~425° Fahrenheit). Important: All ingredients should be at temperature.

 ${f 2}$ Lightly grease a popover (muffin) pan with the 1 tablespoon of butter (or clarified butter), it's best to use your fingers here. Don't overdue it (too much butter), otherwise the popovers might not rise as high.

3 In a large bowl whisk together the melted (and cooled down) butter, eggs, milk and salt, then add the flour all at once and whisk until the batter is smooth and there are no lumps visible anymore. I do the whisking by hand, some recipes recommend a blender - either way, it's important to not overwork the batter.

4 Now place the greased pan in the oven for 2 minutes, this helps to boost the popovers rising afterward. Meanwhile fill the batter into a beaker or jar that allows you to easily fill the pan without much spillage.

5 Take the pan out of the oven (very hot! be careful!) and quickly divide the batter between the cups, each cup should be filled up to about 2/3. Empty cups can be filled with some water, for protection, but that's not crucial. Bake on middle level for about 20 minutes, then the popovers will already have risen beautifully. Now reduce the oven temperature to 180-190°C (350-375°Fahrenheit) and bake for an additional 15 to 20 minutes. Don't be tempted to open your oven, otherwise the popovers might collapse! When using a pan for 12 regular- sized muffins, the total baking time should be around 35 to 40 minutes.

• Remove the pan from the oven and immediately unmold the popovers. If you pierce each of them with a sharp knife, this will allow the steam to escape so they can keep their crispness a little longer. Serve warm with butter and your favorite



Popovers

Recipe source: adapted from various recipes

Prep time: ~15 minutes, baking time: ~35-40 minutes

Ingredients (for 8-12, depending on pan size)

- $^{\star} \sim 1$ tbsp unsalted butter or clarified butter for the
- $^{\star}15\;\mathrm{g/}\sim\!1\;\mathrm{tbsp}$ unsalted butter, melted and cooled
- * 2 eggs (large)
- *250 g milk
- *1/2 tsp fine sea salt
- * 125 g all-purpose flour
- * serve warm with butter and jam

jam. Or brush with some melted butter and roll in (cinnamon) sugar while still hot for an extra sugar kick (gotta love David's version!).



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- * 125 g all-purpose flour
- $^{\star}\,\mathrm{serve}\,\mathrm{warm}\,\mathrm{with}\,\mathrm{butter}\,\mathrm{and}\,\mathrm{jam}$