

Roast Beef with Yorkshire Pudding

Classic British roast beef with Yorkshire pudding recipe. Tender roasted beef served with crispy Yorkshire puddings and rich gravy for the perfect Sunday dinner.

30	120	150	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Roast Beef with Yorkshire Pudding

Ingredients

- 2.5 lb beef
- 2 tbsp butter
- 1 cup water
- 2 tsp black pepper
- 1 tsp sea salt

Instructions

- Prepare for roasting**

Preheat oven to 220°C (425°F). Remove the 2.5 lb beef roast from refrigerator 30 minutes before cooking to bring to room temperature.
- Season the beef**

Place the beef roast on a rimmed baking sheet or roasting pan. Season generously with 2 teaspoons salt and 1 teaspoon black pepper, rubbing the seasoning into all surfaces of the meat.
- Melt butter and mix batter**

Melt 2 tablespoons butter in a small saucepan or microwave. Mix the melted butter with 1 cup water and pour this mixture around (not over) the seasoned beef in the pan.
- Roast the beef**

Roast in the preheated oven for 25 minutes to develop a golden-brown crust on the outside.
- Continue roasting**

Reduce oven temperature to 190°C (375°F) and continue roasting for 60-90 minutes, until a meat thermometer inserted in the thickest part reads 54°C (130°F) for medium-rare or 60°C (140°F) for medium.
- Rest the meat**

Remove beef from oven and transfer to a cutting board. Tent loosely with aluminum foil and let rest for 20-30 minutes to allow juices to redistribute.
- Make Yorkshire pudding batter**

While meat rests, whisk together 1 cup flour, 3 eggs, 1 cup milk, and 1 teaspoon salt in a bowl until smooth. Let batter rest for 30 minutes at room temperature.
- Bake Yorkshire puddings**

Increase oven temperature to 220°C (425°F). Add 1 teaspoon oil or beef drippings to each cup of a 12-cup muffin tin and heat in oven for 5 minutes until smoking hot. Pour batter evenly into hot cups and bake for 20-25 minutes until puffed and golden brown.

9 **Make gravy and serve**

Pour pan drippings into a small saucepan, whisk in 2 tablespoons flour, and cook for 1 minute. Gradually add 1-2 cups beef stock, whisking constantly until smooth and thickened, about 3-4 minutes. Strain if desired.

10 Carve the rested beef against the grain into thick slices. Serve immediately with hot Yorkshire puddings and warm gravy.

Tips

Let your beef come to room temperature for 30-60 minutes before roasting to ensure even cooking throughout the entire roast.

Use a meat thermometer to check doneness rather than relying on timing alone, as oven temperatures and roast thickness can vary significantly.

Make Yorkshire pudding batter at least 30 minutes ahead and let it rest at room temperature for better rise and texture.

Preheat your Yorkshire pudding tin with fat until it's smoking hot before adding batter - this creates the essential sizzle for proper rising.

Never open the oven door during the first 20 minutes of Yorkshire pudding cooking, as the temperature drop will prevent proper rising.

Save the pan drippings from your roast beef to make authentic gravy - the concentrated flavors are irreplaceable.

Rest your roast beef for at least 20-30 minutes after cooking to allow juices to redistribute, ensuring moist, tender slices.

Slice roast beef against the grain for maximum tenderness, using a sharp carving knife for clean cuts.