



INGREDIENTS

WET INGREDIENTS

6 large eggs

1 TSP of kosher salt

6 TBSP of olive oil

2 cups of full fat milk

DRY INGREDIENTS

2 cups of sifted AP flour

OTHER

For best results all your ingredients need to be at room temperature



POPOVERS

BY Caterina Romano's Kitchen

DIRECTIONS

1. Place the eggs in a large glass bowl. Using a hand mixer, beat the eggs until they turn pale yellow.
2. Add the salt & olive oil and continue mixing until well combined.
3. While mixing, stream in the milk.
4. With the mixer on stir, sprinkle in the flour to the wet ingredients, one tablespoon at a time.
5. Finish mixing by hand.
6. Tightly wrap the bowl with plastic cling and refrigerate for 18-24 hours.
7. Preheat the oven to 375 DF.
8. Spray the popover pans with cooking spray. Place in the oven for 10 minutes.
9. Remove the plastic wrap from the batter bowl. Give it a good mix until the batter is nice and smooth.
10. Using a 1/4 cup, fill in the popover cups $\frac{3}{4}$ of the way.
11. Clean the tops of the popover pans.
12. Bake in the oven for 45-50 minutes.
13. Cut the popovers in half, fill them with jam of choice. You can also fill them with baked potatoes, scrambled eggs, etc.
14. Enjoy