

## Ultimate Popovers

Gaggenau Appliances: Combi-steam oven  
 Heating Mode(s): Convection + 60% Humidity  
 Temperature(s): 425°F / 325°F  
 Required Accessories: Unperforated Cooking Container + 6-cup popover pan + blender or mixing bowl + rimmed baking sheet  
 Preparation Time: 15 mins + 15 mins resting  
 Cooking Time: 30 mins  
 Makes: 6 servings

### For the popover batter:

4 large eggs, room temperature (temperature of the eggs is important to ensure good results)  
 1 ½ cup (375 ml) lukewarm milk  
 1 tbsp (5 ml) kosher salt  
 1 ½ cups (375 ml) all-purpose flour  
 1 tsp (5 ml) dried thyme  
 3 tbsp (45 g) unsalted butter, melted and cooled

### To make the batter:

Combine the eggs, milk and salt in a blender or a large bowl and whisk to combine, add the flour and blend until the mixture is smooth, then stir in the thyme and unsalted butter. Set the batter aside to rest while you heat the oven.

### To cook the popovers:

Using the left control knob set the oven to the **Convection + 60% Humidity** mode. Using the right control knob, set the oven to preheat to 425°F. Place the popover tin in the Unperforated Cooking Container and when the oven reaches temperature, slide the Cooking Container onto the bottom rails of the oven to heat the popover pan for 2 minutes. Remove the Unperforated Cooking Container from the oven, spray each of the popover cups with a light coating of cooking oil spray and portion the batter evenly into each cup. Slide the Unperforated Cooking Container back onto the bottom rails and set the cooking timer for 18 minutes.

When the timer has elapsed, using the right control knob, reduce the oven temperature to 325°F and set the cooking timer for 10 minutes. When the timer has elapsed the popovers should have risen approximately 3" above the pan and be golden brown and beginning to split. If needed, cook for an additional 2 minutes before removing from the oven and then immediately slip the popovers out of the cooking pan onto a rimmed baking sheet.

**Tip:** Extra popovers can be reheated using the Refresh Mode in the Combi-steam Oven. Thyme can be omitted or your preferred seasoning added instead.