

Toad in the Hole



Ingredients (serves 4)

- 2 eggs
- 125g plain flour
- 150ml milk mixed with 150ml cold water
- salt and freshly ground black pepper
- 6 fat, herby pork sausages
- 3 tbsp dripping, lard or sunflower oil

Method

Whisk together the eggs, flour, milk and seasoning, making sure you beat out any little lumps of flour. The consistency should be like ordinary double cream, but no thinner. Leave the batter to rest for 15 minutes.

Preheat the oven to 220C / 425F / Gas 7.

Fry the sausages until they are nicely browned all over and almost cooked through.

Put the dripping, lard or sunflower oil in a roasting tin, put it in the oven until it becomes smoking hot

Carefully remove the tin from the oven and pour in the batter – it will start to sizzle slightly in the hot fat – then arrange the sausages in the batter.

Place the tin back into the oven and bake for 25-30 minutes until puffed and golden.

Serve with gravy and your favourite vegetable.