

Toad in the Hole

Preparation time - 15 minutes approximately

Cooking time 45 - 50 minutes approximately

Ingredients

8 good quality sausages

Batter:

$\frac{1}{2}$ pint full fat milk

2 eggs

125-gram plain flour

1 teaspoon wholegrain mustard

$\frac{1}{2}$ teaspoon dried thyme or chopped fresh rosemary

Salt and freshly ground black pepper

Method

- Whisk batter ingredients together in the order listed above, using a food processor or stick wand. Allow to rest.
- Place sausages in a greased enamel roasting dish or deep pie dish. Grease with lard or dripping, including up the sides to ensure easy release of the Toad.
- Add approx. 20 grams extra fat and arrange the sausages in the dish.
- Heat the oven to 220 C and place the sausages in for between 10 and 15 minutes. They should be part cooked and the fat very hot.
- Remove carefully from the oven and pour in the batter mix which should sizzle.
- Reduce oven temperature to 200 C.
- Place the dish back in the oven for approximately 30 - 35 minutes, until golden and well risen.

Note

To make it more special wrap the sausages with bacon and add sliced red onion.