

inspire

Toad in the Hole

An all-time British classic,
perfect with onion gravy.
A family favourite!

Serves 4 people

INGREDIENTS

For the batter

- 100g Plain Flour
- 2 Eggs
- 150ml Semi-Skimmed Milk

For the toad

- 8 Pork Sausages
- 1 Onion, finely sliced
- 1 tbsp Vegetable Oil

For the onion gravy

- 1 Onion, finely sliced
- 1 tbsp Vegetable Oil
- 2 tsp Plain Flour
- 2 tsp English Mustard
- 2 tsp Worcestershire Sauce
- 1 Vegetable Stock Cube,
made up to 300ml



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a recipe for success

Preheat the oven to 220°C/200°C fan/gas 7. First make the batter. Put the flour in a bowl, add the eggs and slowly mix in the milk then beat until smooth.

Put the sausages in a roasting tin (we suggest 2260484), scatter over the sliced onion and drizzle over the oil. Roast for 15 mins.

Remove the dish from the oven, pour the batter over and around the sausages then return to the oven and cook for a further 35 mins or until the sausages are cooked through and the batter is golden on top.

To make the gravy, heat a deep frying pan or saucepan and fry the remaining onion in the oil for 5 mins until golden. Sprinkle over the flour and cook, stirring until thickened. Add the mustard, Worcestershire sauce and, gradually, the stock, stirring until smooth and thickened to your liking.

Serve the toad in the hole with the gravy to pour over.