



# TOAD IN THE HOLE

## INGREDIENTS

### For the sausages

- 8 good quality sausages
- 1 tsp Dijon mustard
- 1 tsp Savannah Gold or 1 tsp Hasta Barista Baby or 1 tsp Montreal Canadian
- 1 tsp olive oil

### For the batter

- 3 eggs
- 280 ml milk
- 120g plain flour

### For the onion gravy

- 1 large red onion
- 25g butter
- 2 tbsp olive oil
- 400 ml chicken stock
- 1 tbsp plain flour
- 1 tsp sugar
- 1/2 tsp worcestershire sauce
- 1/2 tsp light soy sauce
- 60ml sunflower oil

## INSTRUCTIONS

1. Make the batter by combining the flour, eggs and milk. Let it stand for at least 30 minutes
2. Mix the Dijon mustard, spice rub and 1 tsp of oil. Mix into the sausages and set aside for 30 minutes
3. To make the gravy, fry the sliced onion in the butter and olive oil over a medium heat for 15-20 minutes, then add the plain flour and sugar and stir to incorporate. Add the chicken stock, worcestershire sauce and soy sauce and simmer until thickened to the correct consistency
4. Heat the oven to 200 °C
5. Add the sausages to an oven proof roasting pan and cook for 15 minutes, turning once
6. Turn the oven up to 220 °C
7. Add 60ml sunflower oil to the roasting pan and put back in the oven for 5 minutes to heat up
8. Add the batter to the roasting pan and return to the oven for 20 minutes or until risen and golden
9. Remove from the oven, garnish with thyme and serve with the onion gravy



Feeds  
**4**



Prep time  
**30 m**



Cook time  
**1 h**

