

# Toad In The Hole

A hearty winter warmer which we've all grown up on.

This delicious recipe comes from Sophie who likes to include a dash of mustard in the batter to give it that little extra taste, and is certain that a final whisk of the batter just before it goes into the baking dish is the secret to a light and fluffy Toad In The Hole!

- Sophie R, Shropshire



**Serves: 4**

## Ingredients:

- 115g plain flour
- 2 medium eggs
- 1 egg white
- 180ml semi-skimmed milk
- 1/2 teaspoon English mustard
- 1/2 teaspoon dried sage
- Freshly ground pepper to season
- 2 tablespoons sunflower oil (or your preferred alternative)
- 8 Fordhall Farm Sausages (flavour of your choice!)



## Cooking Instructions:

- 1 Preheat the oven to 220C / 200C fan assisted / gas 7.
- 2 Sift flour into a mixing bowl and season with black pepper, add the beaten eggs and egg white. Whisk in the eggs by gradually drawing in the flour.
- 3 Add the milk gradually until the batter has the consistency of double cream. Stir in the sage and mustard. Set aside, ideally in a cool place as this helps get a better rise in the oven later!
- 4 Put the oil in a heavy-based roasting dish and heat in the oven for 5 minutes. Add the sausages and cook in the oven for 15 minutes.
- 5 Turn the sausages and space evenly.
- 6 Add the batter to the baking dish, but just before you do give it a quick whisk to help add air bubbles. Return to the oven for 20-25 minutes until well-risen and golden. Be sure to leave enough headspace in the dish for the batter to rise. You may need a second dish!
- 7 Why not serve with onion gravy to give it that little bit extra. Toad In The Hole goes really well with garden peas and roasted root vegetables.

