

Toad in the Hole

Ingredients

2 eggs
125g plain flour
150ml milk with 150ml cold water
Optional - 1 level tbsp grain mustard
Salt and black pepper
6 thick herby sausages
3 tbsp oil

Vegetarian Option: use vegetarian sausages

Please bring an oven proof dish to cook and take the toad in the hole home

Method

1. Preheat the oven to 220°C or Gas 7.
2. Whisk together the eggs, flour, milk, water, mustard and seasoning, beating out any little lumps of flour. The consistency should be about that of ordinary double cream, but no thinner. Rest for 15minutes.
3. Put each sausage with the oil in oven proof dish and cook until golden brown.
4. Pour in the batter – it will sizzle softly in the hot fat
5. Transfer the tin back into the oven and bake for 25-30mins until puffed and golden.