



TOAD IN THE HOLE

METHOD

Heat oven to 220C/200C fan/gas 7. Put the sausages in a 20 x 30cm roasting tin with the oil, then bake for 15 mins if chipolatas or 20 if normal, until browned.

Meanwhile, make up the batter mix. Tip the flour into a bowl with the salt, make a well in the middle and crack both eggs into it. Mix it together, then slowly add the milk, whisking all the time. Leave to stand.

Carefully remove the sausages from the oven and pour in the batter mix, transfer to the top shelf of the oven, then cook for 25-30 mins, until risen and golden. Serve with gravy and broccoli.

INGREDIENTS

- 12 chipolatas or 8 normal sausages
- 1 tbsp oil

For the batter

- 140g plain flour
- ½ tsp salt
- 2 eggs
- 175ml milk

