

Toad in the Hole



Yorkshire Pudding Batter

Ingredients

- 225g Plain Flour
- Pinch of Salt
- 3 Whole Eggs
- 200ml Milk
- 200ml Water

Method

1. 225g flour
2. Pinch salt
3. 3 eggs whole
4. 200ml milk
5. 200ml water

For the Toad

Ingredients

- 16 Chipolatas (Organic)
- Streaky Bacon (Rashers)
- 1 branch Fresh Rosemary (Picked Into Florets)
- Cracked Black Pepper
- ½ cup Vegetable Oil

For the Sauce

Ingredients

- 1 large Brown Onion (And Sliced Length Ways)
- 50g Butter
- 1 Clove Garlic (Chopped)
- Gravy (Enough Gravy Powder To Make 400mls Of Thick Gravy)

Method

1. Combine all the ingredients for the batter and whisk well so the batter is thin and lump free. Allow to rest for 1 hour.
2. Wrap each sausage with a strip of bacon and fasten with a sprig of rosemary
3. In a muffin tray at least two to three inches deep place the oil and heat in the oven at 180 degrees until just smoking.
4. When very hot remove from the oven and carefully place the sausages into the tray, then sprinkle with freshly ground pepper.
5. Pour over the batter to two third the depth of the sausages, you don't have to use all the batter. Then place into the hot oven and cook for about 20 minutes.
6. For the gravy, cook the sliced onion in the butter gently until very soft and slightly golden. Season with the garlic, salt and pepper.
7. Then add to the made gravy and serve hot with the toad in the hole.

Recipe brought to you by Peninsula Bulk Meats