

Sausage Toad-in-the-Hole

A traditional English recipe made with Yorkshire pudding batter, cooked till golden, puffy and crisp. This is a quick one-dish meal, loved by kids and adults alike!

Ingredients

125g plain flour
1 tsp salt
2 large eggs
300ml water or milk or beer
A pinch of freshly milled black pepper
1 tsp dry mustard powder
2 Tbsp cooking oil
6-8 Sailor's beef, chicken or lamb sausages

Method

1. Mix flour, mustard and salt in a mixing bowl. Make a hollow in the centre, add the eggs.
2. Mix gradually while adding liquid, using a whisk to eliminate lumps.
3. Leave batter to stand for as long as 24 hours. Refrigerate if necessary.
4. Heat oven to 220°C. Heat the oil in a deep roasting tin or dish on the stovetop, add sausages, cook in oven for 10 minutes.
5. Remove hot roasting tin or dish from oven, place over high flame until the oil smokes, pour in batter and return to oven. If using lamb or beef sausages, throw a sprig of rosemary into the batter. If using chicken, throw in a pinch of thyme or sage.
6. Bake for 25-30 minutes, until the batter is risen, crisp and puffy. Serve at once with onion gravy and mashed or boiled potatoes.