

GF Friendly

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Traditional Toad in the Hole

Cooked sausages in batter pudding

There is already a variation of toad in the hole on the website (Recipe 13); this latest one, however, is the traditional version and is less fiddly. The listed ingredients make two good serves, so to feed more simply increase the amounts proportionately. You will also need a larger baking dish – mine was a shallow 16cm (6 ½ inch) one.

Three important things to remember with this dish are: 1) prepare the batter an hour before cooking; 2) the sausages will continue cooking when placed in the batter, so don't use over-cooked ones; and 3) when the dish is removed from the oven then returned for the second stage, do it quickly to retain the heat; but don't burn yourself.



- 2 cooked sausages – preferably not over-done
- 4 rounded Tbsps plain flour
- a shake of salt (optional)
- 1 large, or two small eggs
- milk
- olive, or other cooking oil
- 1 Tbsp water

Place the flour and salt in a **plastic** bowl and make a well in the centre. Add the egg(s) and begin stirring in using a **wooden** spoon. Do this gently, adding milk sparingly as the flour is taken up, removing any lumps. Continue adding milk until creamy, but not too runny. **Lightly** beat with the spoon for about a minute, then set aside. Beat again every 20 minutes or so until ready to cook.

Cut the sausages into 1 cm (3/8 inch) "coins", wrap in foil and set aside. Pour enough oil into the baking dish to just cover the bottom, and place this on a tray (easier to handle when hot). Pre-heat the oven to 175°C fan-forced (200°C conventional) and put the dish in for 12 minutes. Add the tablespoon of water to the batter mix and give it a final stir. Once the dish is heated, remove from the oven and pour in half of the batter. Put the wrapped sausages on the tray alongside and return to the oven for 15 minutes. When the time is up, take out the tray, unwrap the sausages and spread over the cooked batter; then give the rest of the batter a quick stir and pour over. Place back in the oven to cook for about 20 minutes until golden brown, especially in the middle.

Serves 2 with vegetables and gravy

Tip: When cooled, pour any remaining oil from the baking dish into a glass screw-topped jar to use later for frying.



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