



Toad In The Hole with Onion Gravy

INGREDIENTS

For Toad in the Hole

12x sausages
Olive oil
Salt
140g plain flour
2 eggs
175ml semi-skimmed milk

For Onion Gravy

1 tbsp butter
1 white onion (large)
1 tbsp sugar
1 tbsp flour
400ml water
Beef stock cube
Worcestershire sauce

METHOD

1. Heat the oven to 220°C
2. Put the sausages in a roasting tin and drizzle oil over them
3. Place the baking tin in the oven to cook for 15 minutes
4. Whilst the sausages are cooking, make the Yorkshire pudding batter
5. Weigh the flour and sift into a mixing bowl. Make a well in the centre.
6. Add the eggs to the well in the flour
7. Whisk the eggs and flour together
8. Measure the milk and slowly add the milk to the batter
9. After 15 minutes, take the sausages out of the oven and pour in the batter
10. Place back in the oven for an additional 30 minutes. The batter should be golden brown and rise
11. When the toad in the hole is in the oven, you can prepare the onion gravy
12. Slice the onion and chop into small pieces
13. Heat the butter in a frying pan on the hob
14. Add the onion to the melted butter and slowly fry
15. Add the sugar and fry for around 10 minutes until it's caramelised
16. Sprinkle the flour over the onion and stir
17. Boil the kettle and add the water to the beef stock cube and mix until it's dissolved
18. Slowly add the beef stock to the onion mixture and stir until it becomes thicker
19. For flavour, add a few drops of Worcestershire sauce