

### 13 Toad-in-the-hole

You will need a deep rectangular roasting tin about 22cm by 28cm or a little smaller.

Serves 4

#### *Ingredients*

110g plain flour

½ teaspoon salt

2 eggs, lightly beaten with a fork

275 ml semi-skimmed or whole milk

1 pack of 12 chipolata sausages (3 per person)

3 tablespoons light olive oil or lard or dripping

1. Mix the flour and salt together in a large mixing bowl. Make a well in the centre and tip in the beaten eggs and about one quarter (75ml) of the milk. Using a balloon whisk, mix the egg and milk together and gradually incorporate all the flour into the mixture. Add the remaining milk in thirds, whisking thoroughly after adding each 75ml of milk so that the mixture is creamy and lump-free.
2. Set the batter aside to rest for 15 minutes or so while you heat the oven and brown the sausages. If wished, the batter can be prepared several hours in advance then left in the fridge until needed.
3. Heat the oven to 210 degrees C fan. When the oven reaches the desired temperature, add 3 tablespoons oil, lard or dripping to the roasting tin and slip into the oven to heat for 5 minutes. While the tin heats up, open the pack of sausages and using a pair of scissors cut the skins between the sausages to separate them, then wash your hands.
4. Using oven gloves, take the hot tin out of the oven and place it on a stable heatproof surface. Add the sausages to the tin and using tongs or a wooden spoon, quickly turn the sausages over to coat them in the hot fat. Return the tin to the oven for 5 minutes or a little longer to lightly brown the outside of the sausages.
5. Once the sausages have browned, give the batter a quick final whisk then, wearing oven gloves, remove the roasting tin from the oven and place it on a stable heatproof surface. Carefully pour in the batter then, using tongs, quickly position the sausages evenly within the batter in the roasting tin. Put the roasting tin back in the oven and cook for 20-25 minutes until the toad has puffed-up and has taken on a good golden-brown colour.
6. Serve with onion gravy (you can buy good ready-made fresh gravy in most supermarkets) and steamed broccoli or shredded Savoy cabbage.