

TOAD IN THE HOLE

Serves 4. Time from start of preparation to serving: 1 hour 45 minutes

Ingredients

115 g plain flour
large pinch of salt
ground black pepper
4 large eggs
300 ml milk
2 tbsp/30 g fresh thyme leaves
8 sausages
2 tbsp/30 g Dijon mustard
2 tbsp Trex
Knob of butter, to serve

Method

Sift the flour into a large bowl. Add the salt and pepper. Make a well in the centre of the flour and crack in the eggs. Using a wooden spoon, gradually beat the eggs into the flour then slowly beat in the milk until the batter is the consistency of double cream - use a small whisk towards the end.

Strain and push any remaining lumps through a sieve. Stir in the thyme. Cover and leave to stand for at least 30 minutes - preferably for 3-4 hours.

Preheat the oven to 180°C fan.

Heat a large non-stick frying pan, add a drop of oil and cook the sausages over a medium heat until golden brown all over. Turn off the heat and brush the sausages with the mustard. Set aside.

Place the Trex into an ovenproof dish and heat in the oven for 5 minutes or until the dripping is hot and hazy.

Add the sausages to the hot ovenproof dish and pour in the batter. Immediately return the dish to the oven and cook for 35-40 minutes until well-risen and golden brown.

Serve seasoned with black pepper and a knob of butter.