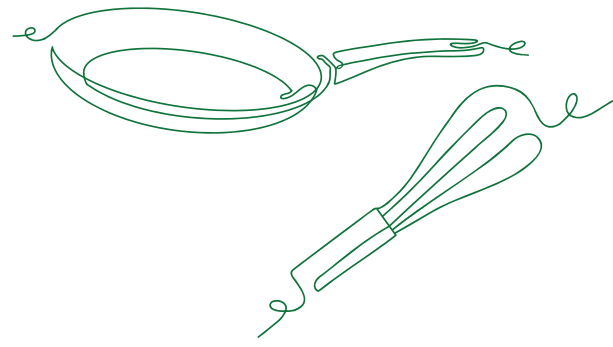


Toad in the Hole with Onion Gravy



Toad in the Hole with Onion Gravy

Enjoy our classic toad in the hole, served with a rich and flavoursome onion gravy.



Serves 4 - 6

Prep time 30 minutes,
cooking time 40 minutes

Ingredients

8-10 sausages
4 tbsp of vegetable oil
3 eggs
2 red onions, thinly sliced
1 mug of flour
1 mug of milk
1 knob of butter (or 2 further tbsp of oil if you prefer)
1 pint (550ml) of beef stock
Salt and pepper
Sprinkle of gravy granules

Method

Heat oven to 220°C. Put sausages into a large heatproof dish with the vegetable oil and put into the hot oven for 10 minutes to get brown.

While sausages are cooking, make the Yorkshire batter mixture. Mix the flour, milk and eggs together in a bowl with a whisk until smooth. Add salt and pepper.

After 10 minutes of the sausages being in the oven, take out and pour over the batter mixture until the sausages are covered up to around halfway. Put back in the oven, turn heat down to 200 degrees and cook for 30-35 minutes until the batter has risen and gone golden brown.

Do not open the oven door during the cooking process!

While the toad in the hole is cooking, make the gravy. Add the butter/oil to a wide based frying pan and heat up to moderate heat. Add the onions and turn heat down and cook onions for 15-20 minutes until soft and caramelised. Add in the beef stock, turn heat up and bring to the boil. Boil for 8-10 minutes until slightly reduced. Add the gravy granules and stir to get the gravy to a consistency you like!

We serve ours with some boiled carrots and broccoli.

Recipe by James Golding, Head of Food Education, Table Talk Foundation. Table Talk Foundation is a registered charity (reg No: 1190504) inspiring a new generation through food, to live happier and healthier lives. Providing food education in schools to teach young people how to cook, preparing them with fundamental life skills.



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