

### Toad in the hole with onion gravy

1 hour

Serves 4

#### Ingredients

##### For the batter

225g/8oz plain flour  
salt and black pepper  
3 free-range eggs  
300ml/10fl oz milk  
2 tbsp olive oil  
8 sausages

##### For the onion gravy

1 tbsp olive oil  
2 onions, finely sliced  
½ tsp English mustard  
500ml/18fl oz stock (from a stock cube, ideally beef although chicken or vegetable is fine)

#### Method

Preheat the oven to 200C/180C Fan/Gas 6

For the batter, sieve the flour into a bowl and season with salt and pepper. Make a well in the middle and break in the eggs. Whisk the eggs slowly into the flour. Once combined, pour in the milk while you whisk so that you have a smooth, lump-free batter the consistency of double cream (if the batter is too thick then add a little water). *I put this all in a blender.*

For the onion gravy, heat a heavy-based frying pan over a low heat. Add the oil, onions and a pinch of salt. Cook gently for 15–20 minutes, or until completely collapsed and dark golden-brown in colour. If the onions are cooking too quickly, then cover with a lid while they cook.

Once the onions are completely softened and dark golden-brown, stir in the mustard and a pinch of pepper and then add the stock. Bring the mixture to the boil, reduce to a simmer and simmer for 10–15 minutes, or until the volume of liquid has reduced by half. Taste and adjust the seasoning as necessary.

Put a roasting tray (about 30x20x6cm/12x8x2½in) into the preheated oven. Once really hot, add the olive oil and the sausages. Brown the sausages in the hot oven, turning now and again until coloured on all sides (they don't need to be cooked through).

Pour the batter into the hot tin over the browned sausages. Return to the oven and cook for a further 30–35 minutes, or until the batter is risen and golden-brown all over.

Reheat the onion gravy and serve the cooked toad in the hole in wedges.