



TOAD IN THE HOLE

Prep: 50min – Serves 4 - Easy

4 eggs
2 tbsp wholegrain mustard
1 tbsp chopped rosemary
170g flour
170ml milk
170ml lager beer
1/2 tsp salt
pepper
5 tbsp sunflower oil
4 Grillinger

For the gravy:

2 tbsp sunflower oil
2 red onions
1 tbsp sugar
2 tbsp balsamic vinegar
2 tbsp flour
250ml red wine
500ml beef stock
pepper

1. Preheat the oven to 200°C fan.
2. Start by preparing the batter: put the eggs, the mustard and the rosemary into a large bowl and beat together. Add the flour and beat into a smooth batter, gradually adding the milk and the beer. Season with salt and some pepper. Set the batter aside to rest for 15 minutes.
3. Meanwhile, pour five tablespoons of sunflower oil into a baking tray (approx.. 30x22cm). Prick a few holes into the Grillinger with a fork and lay them into the oil. Bake in the preheated oven for 10 minutes, turning them halfway through.
4. Meanwhile, prepare the gravy. Peel, halve and finely slice the onions. Heat two tablespoons of sunflower oil in a saucepan and fry the sliced onions over a gentle heat for 15 minutes, until meltingly soft.
5. Once the sausages have baked for 10 minutes, take out the baking tray, quickly pour in all the batter and put back into the oven. Leave to bake for 25 minutes without opening the oven door.
6. Continue with the gravy: after 15 minutes, add the sugar and balsamic vinegar and leave to caramelize for 5 minutes. Add the flour and cook for a minute, then add the red wine and cook

for 2 minutes while stirring. Add the beef stock and cook for 10 minutes until the gravy has thickened. Season with pepper.

7. Divide the toad in the hole into four portions and drizzle with gravy.

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