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## WÄINZOOSISS TOAD IN THE HOLE

Prep: 45 mins – Serves 4 – Easy

4 eggs  
2 tbsp wholegrain mustard  
170g flour  
170ml milk  
170ml lager beer  
1/2 tsp salt  
pepper  
4 tbsp sunflower oil  
8 wine sausages

For the mustard sauce:

1 shallot  
25g butter  
80ml white wine  
200ml cream  
2 tbsp wholegrain mustard

Preheat the oven to 200°C fan.

Start by preparing the batter: beat the eggs and mustard together in a large bowl. Add the flour and beat into a smooth batter, gradually adding the milk and the beer. Season with the salt and some pepper. Set the batter aside to rest for 15 minutes.

Meanwhile, put 4 tablespoons of sunflower oil into a non-stick roasting tin. Place the sausages into the oil. Bake in the preheated oven for 10 minutes, turning them halfway through.

Once the sausages have baked for 10 minutes, take out the roasting tin, quickly pour in all the batter and put the tin back into the oven. Leave to bake for 25 minutes without opening the oven door.

While the toad in the hole is baking, prepare the mustard sauce. Peel and finely chop the shallot. Melt the butter in a saucepan and fry the shallot for 4 minutes until soft. Add the white wine and cook for 3 minutes.

Mix the cream with the mustard and add to the saucepan, simmer for another 3 minutes. Season with salt and pepper.

Serve the toad in the hole straight out of the oven and drizzle with some mustard sauce.

Serve with a green salad.

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