LET'S EAT!

TOAD IN THE HOLE

45 minutes

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Allergens: milk, gluten, sulphites, soya, egg

What is it?

Some say that it's name comes from a golf course in Northumberland that was overrun with toads, and the sausages in the batter reminded the chefs of a toad poking it's head out of the golf holes!

MAKE IT FUN!

Instead of making a big toad in the hole, you could use smaller dishes and make individual ones for each family member!

What you'll need:

	For 2 people	3 people	4 people
Sausages	4	6	8
Oil	2 tbsp	3 tbsp	3 tbsp
Egg	2	2	2
Plain flour	140g	210g	280g
Cabbage	1/2	1/2	1
Potatoes	2	3	3
Butter	50g	70g	100g
Milk	140ml	210ml	280ml

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:





Step 1:

Heat the oven to 200 degrees (gas 6). Put the oil and the sausages in the oven dish and cook until they have browned (approx. 10 mins). Meanwhile make the batter; tip the flour into a bowl with a pinch of salt. Add the eggs and whisk the batter together until smooth, slowly add the milk. Leave to stand whilst the sausages cook.

Step 2:

Remove the sausages from the oven and carefully pour the batter mix over the top. Place the dish back into the oven and cook for 15 minutes. Turn the heat down to 180 (gas 4) and cook for a further 10 minutes.





Step 3:

Meanwhile, peel the potatoes and boil in a pan of salted water for 20 or until cooked. Finely chop the cabbage and place in a pan of lightly salted boiling water, boil until cabbage is tender.

Step 4:

Drain the water from the potatoes and add the butter. Mash the potatoes until smooth and creamy. Season with salt and pepper to taste. Drain the cabbage and serve a spoonful ond plate with a scoop of mash and a portion of the toad in the hole!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME ★1 ★2 ★3 ★4 ★5 LET'S MAKE IT AGAIN!