

CARAMELISED LEEK SAUSAGES

TOAD IN THE HOLE

with wholegrain mustard. Serves 3



Ingredients

- 6 Glampig Caramelized Leek Sausages
- 1 tblsp Sunflower Oil

For The Batter

- 285ml milk
- 115g plain flour
- 1 pinch salt
- 3 eggs
- 1 tblsp wholegrain mustard

Preparation

Mix the batter ingredients together and put to one side.

The key is to get the batter thin and the oil hot.

Place the oil in a baking tin and place this on the middle shelf of a hot oven (240-250C/475F/gas 9)

When the oil is hot add the sausages.

Allow them to colour until lightly golden.

At this point take the tin out of the oven and pour the batter over the sausages; this will possibly spit as it will be very hot. Carefully put the tin back in the oven. Don't open for at least 20 mins. Remove from the oven when golden and crisp.

Serving Suggestion

Serve with Crushed Potatoes, seasonal vegetables and onion gravy.