

Toad in the hole

 **smeg**
technology with style





SERVES 4

Toad in the Hole

- 8 good quality pork sausages
- 2 tsp sunflower oil
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- For the batter:
- 2 large eggs
- 115g plain flour
- 225ml semi-skimmed milk
- ½ tsp flaked sea salt
- freshly ground black pepper



Circulaire function combines the fan and circulaire element allowing an even bake on any shelf of the oven. It also allows you to cook other dishes at the same time without any flavour transferring.



1. *Preheat the oven to 200C on the Circulaire setting. Place the sausages in a 2 litre shallow ovenproof dish or small roasting tin. Pour over the oil and roll the sausages around until lightly coated. Bake the sausages for 10 minutes, turning once.*
2. *Meanwhile, beat the eggs in a large bowl using a large metal whisk. Add the flour, half the milk, salt and lots of freshly ground black pepper. Whisk the mixture until smooth, then whisk in the remaining milk until there are no lumps remaining.*
3. *Take the sausages out of the oven and pour over the batter. Carefully return to the oven and bake for 25 minutes or until the batter is well risen and golden brown.*