

Toad in the hole with sage batter and onion gravy

1 hour prep and cook Serves 2-4



Grow your own ingredients!

Shopping list for your local garden centre:

Sage and thyme plants or seeds & a small pot to plant them in.

Onion seedlings & a large pot to plant them in.

50 litre bag of multi-purpose compost.

Plant food.

Ingredients:

125g plain flour
salt and pepper
3 eggs
300ml milk
1-2 tbsp sage leaves, finely chopped
6 thick sausages

For the onion gravy:

30g/1oz unsalted butter
2 onions, peeled and sliced
1 sprig of thyme
1 tbsp wholegrain mustard
2tbsp onion gravy granules
150ml beer
300 ml beef stock
salt and pepper

Method:

1. Pre-heat the oven to 220°C/425F/Gas Mark 7
2. To make the batter, place the flour into a large bowl and season with salt and pepper. Beat the eggs in a separate bowl with a splash of milk. Pour the eggs onto the flour and beat together until smooth. Gradually whisk in the remaining milk until you create a smooth batter. Stir in the **chopped sage**.
3. Sauté the sausages in a hot pan with a little oil for approximately 8-10 minutes, turning occasionally until they are evenly browned. Meanwhile, place a 1 litre oven-proof dish in the oven to heat through.
4. Remove the dish from the oven and arrange the sausages into the dish, along with the excess oil. Return to the oven for a few minutes until the dish is piping hot. Pour over the batter so it comes $\frac{3}{4}$ of the way up the dish. Return to the oven and cook for 20-25 minutes until golden brown and well risen.
5. To make the gravy, heat the butter in a pan and sweat the **onions** and **thyme** for 5-6 minutes, until golden. Add the wholegrain mustard, gravy granules and stir together. Pour in the beer and allow to reduce by half. Add the beef stock and bring to the boil, reduce the heat and simmer for 10-12 minutes until thickened. Season to taste.
6. Remove the toad in the hole from the oven, spoon onto serving plates and pour the **onion** gravy over to serve.

Grow it yourself: **fresh sage, thyme & onions**



Visit your **local garden centre**
to start growing your ingredients.

Learn more at www.childrengardeningweek.co.uk

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