

Honeywell's

R E C I P E



Paul Heathcoat's Cheesy Toad In the Hole (serves 4)

Ingredients

- 500g Pork Sausage
- 50g Dripping or Veg Oil
- 2 Large Eggs
- 175g Plain Flour
- 275ml Milk
- Salt & Pepper
- 100g Crumbled Cheddar Cheese

Method

- Preheat your oven to 220°C/Gas 7.
- Fry off the Sausage in a frying pan until golden brown. Place into a large oven dish with the Dripping or Oil.
- Beat with Eggs in a large bowl and whisk in the Flour.
- Slowly incorporate the Milk and whisk well.
- Pass the mixture through a sieve and season with Salt & Pepper.
- Place the oven dish in the oven for 3-4 minutes until the dish is hot.
- Arrange the sausage evenly in the oven dish and pour over the batter.
- Cook for about 25 minutes, or until golden brown.
- Sprinkle over the Cheese and return to the oven for a further 5 minutes.
- Serve with Onion Gravy.



Recipe cards available at

www.honeywellfarmshop.com