

Toad in the hole *(Meat main dishes)*



Preparation

Preheat the oven at 200°. Grease a baking pan and add the sausages. Brown them into the oven for 10 about 10 minutes. In the meanwhile, make a batter whisking eggs, milk and flour. Whisk well so as to have an even batter. Add salt and pepper. Pour the batter over the sausages. Put again into the oven for 30 min. Serve it with potatoes, carrots and other veggies such as peas of spinaches.

Tips

As the Toad in the Hole is one of the favourite recipes of any child, you could make it for Halloween!

Trivia

The name Toad in the hole comes from the fact that the sausages are peeking out from the Yorkshire pudding ad a Toad would do before jumping out from a hole!

Information

Preparation 50 minutes

Total Time 40 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Sausages 200 grams (of your favourite meat)

Eggs 1 unit

Milk (half a cup of milk)

Plain flour (half a cup of flour)

Salt

Pepper

Oil