**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 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 or spinach.

### 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!

### 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**