

Toad in the hole with Brussels sprouts



INGREDIENTS

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| <ul style="list-style-type: none">• 1 cup (200g) plain flour• 200ml full cream milk• 4 eggs• ½ tsp baking powder• 3 sprigs sage, leaves picked and chopped, plus extra leaves to scatter | <ul style="list-style-type: none">• ¼ cup (60g) duck (or beef) fat• 5 pork sausages (450g), casings removed, broken into pieces• 1 red onion, cut into wedges• 400g baby Brussels sprouts, trimmed and halved• Mixed leaves to serve |
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METHOD

1. Place the flour, milk, 100ml water, eggs and baking powder in a large bowl and whiz with a stick blender for 2 minutes to form a smooth batter. Place in fridge for at least 20 minutes. Add ½ tsp salt and sage to batter. Whisk to combine.
2. Preheat oven to 220°C. Place a deep, 22x28cm baking tray into the oven for 10 minutes or until very hot.
3. Add fat to the tray and heat for a further 5 minutes. Add the sausage, onion and Brussels sprouts, and roast for 5 minutes, turning occasionally.
4. Quickly pour the batter mixture into the tray. Scatter with extra sage. Bake for 20-25 minutes until the pudding is crispy, golden and doubled in size. Serve with mixed leaves.