

## Mini Toad-in-the-holes

### Ingredients

24 uncooked cocktail sausages

2 tbsp sunflower oil

3 eggs this will be 150ml

150g plain flour

½ tsp mustard

150 ml milk

Teaspoon dried rosemary

### For cheats gravy

3 tbsp onion marmalade

1 tbsp plain flour

1 tsp mustard powder

Squeeze of ketchup

350ml beef stock made with 1 stock cube

Small splash of soy sauce

### Method

Heat oven to 220/200c fan/gas 6.

Place 2 sausages in each hole of a 12 hole muffin tin.

Drizzle each sausage with a little oil.

Place tin in the oven for 20 mins until the sausages have browned, turning halfway through.

Measure 150g flour in measuring jug add mustard powder. Make a well in centre and beat in the eggs.

Gradually pour the milk into the batter whisk well between each addition until you have a mix that is the consistency of double cream. Season.

Remove the sausages from the oven, pour batter over the sausages and sprinkle a little of the rosemary into each hole.

Place back in the oven and cook for 15 mins undisturbed until batter has risen.

Make gravy by blending all ingredients together (except stock) until smooth. Gradually blend in stock until smooth(ish). Turn heat on stirring continually until thickened and serve with mash and vegetables.



