

Toad in the Hole with Apple and Rosemary



what you need

- 8 John Penny pork sausages
- 2 tbsp vegetable oil
- 2 red skinned apples, washed and cored
- A few springs of fresh rosemary
- 100g plain flour
- Pinch of salt
- 2 large eggs
- 150ml half fat milk
- 150ml water

Cooking time: 55 mins

Serves: 4

how to cook

- 1 Preheat the oven to Gas 7, 200°C, 180°C, 400°F.
- 2 Place the oil in a large roasting tin and place in the oven to heat up.
- 3 Cut each apple into about 8 wedges.
- 4 Remove the hot roasting tin from the oven and add the sausages, apple wedges and rosemary and roast for 10 mins or until beginning to brown.
- 5 Whilst the sausages cook, place the flour in a bowl with the salt. Make a well in the centre and break in the eggs. Gradually whisk in the milk and water until the mixture is smooth. Set aside.
- 6 Remove the roasting tin from the oven and shake well, pour over the batter then return to the oven and bake for 30-35 mins or until golden and risen.
- 7 Serve with vegetables and gravy.