



The Best Herby TOAD IN THE HOLE

The ultimate roast diner side dish or as a meal in its self with some vegies and gravy, this is a recipe that's sure to amaze

Ingredients

140g plain flour
4 eggs (large)
300ml milk (semi-skimmed)
1 tbsp whole grain mustard
A generous pinch of salt and pepper
1 hand full of finely chopped, fresh rosemary
1 hand full of finely chopped, fresh Thyme
1 large red onion, cut into slim wedges
Olive oil

Method

- 1) Sift the flour into a mixing bowl and stir in the salt & pepper. Measure the milk into another bowl, adding the eggs & mustard and whisk to combine.
- 2) Slowly pour the egg mixture into the flour whilst whisking consistently. Continue to whisk until the batter is smooth and lump free.
- 3) Add in the herbs and stir. Leave the batter to stand in the fridge for 2-3 hours (ideally over night).
- 4) Pre-heat the oven to 220°C conventional/ 200°C fan assisted/ gas mark 7. Place a small amount of olive oil into the bottom of a muffin tin/ roasting tray and place in the oven to pre-heat.
- 5) Pour the batter into your tin/tray evenly, add the sliced onion and pigs in blankets and return to the oven. Take care not to burn yourself.
- 6) Bake for approximately 20-30 minutes or until they are piping hot throughout, the batter has risen and is golden brown. Serve them up.



Featured Product:

Blakemans Pigs
in Blankets

Product Code:
BP40PB

Pack Size:
10 x 1kg

