HEARTY & GROUNDING

Vegetable Toad-in-the-Hole with Onion Gravy

PREP	COOK	SERVES
15 min	45 min	4

Vegetarian

Vegetarian sausages baked in a tall, crisp Yorkshire batter and served with a sweet onion gravy.

Ingredients

- 8 vegetarian sausages
- 2 tbsp oil

Batter

- 140 g plain flour
- 4 eggs
- 200 ml milk
- 1 tsp wholegrain mustard
- Salt and pepper

Onion gravy

- 2 onions, sliced
- 1 tbsp butter
- 1 tsp sugar
- 1 tbsp plain flour
- 400 ml vegetable stock
- 1 tbsp soy sauce
- 1 tsp balsamic vinegar

Method

1. Whisk the flour, eggs, milk, mustard, salt and pepper into a smooth batter. Rest for 30 minutes.

2. Heat the oven to 220 C. Put the oil in a roasting tin with the sausages and heat in the oven for 10 minutes until sizzling.
3. Pour the batter around the sausages. Bake for 30 to 35 minutes without opening the oven until tall and golden.
4. Meanwhile, cook the onions in the butter for 15 minutes until soft and brown. Add the sugar, then the flour, and stir for a minute.
5. Add the stock, soy sauce and balsamic and simmer for 10 minutes until glossy.
6. Serve the toad-in-the-hole straight from the tin with the gravy and steamed greens.

Cook's tip

The tin and the oil must be smoking hot when the batter goes in. That is what makes the batter puff up tall and crisp.