

Difficulty:
Easy



Time:
45 minutes



Toad in the hole

with cabbage and mash



Allergens: milk, gluten

What is it?

Some say that its name comes from a golf course in Northumberland that was overrun with toads, and that the sausages in batter reminded the chefs of a toad poking its head out of the golf holes!

THIS RECIPE
COSTS MAX.

£4.50

PER PERSON
(BASED ON ALDI
INGREDIENTS)

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Sausages	4	6	8
Oil	2 tbsp	3 tbsp	3 tbsp
Egg	2	2	3
Plain flour	140g	210g	280g
Cabbage	1/2	1/2	1
Potatoes	2	3	3
Butter	50g	70g	100g

You will also need milk

Kit list:

- Mixing bowl
- Rolling pin
- Frying pan

Make it your own!

Instead of making one big toad in the hole, you could use smaller dishes and make individual ones for each family member!

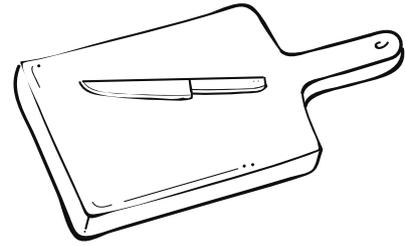
Celebrate Family
Food

Charity no.
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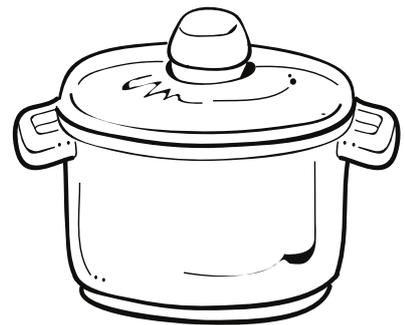
What to do:

Step 1: Finely chop the cabbage and place in a pan of boiling water. Add a pinch of salt, and boil until the cabbage is cooked (taste a little bit to try it). Save it in the water to keep it warm for later.



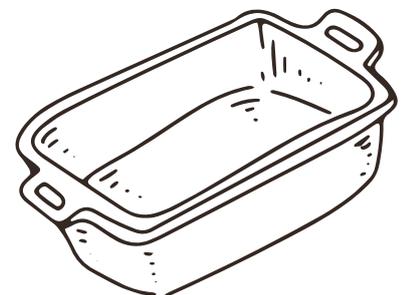
Step 2: Peel the potatoes and cook in a pan of salted water. Boil for 20 minutes or until cooked (check with a knife, the cooked potato should feel soft and slide right off). Keep them warm for later.

Step 3: Heat the oven to 200 degrees (gas mark 6). Put the oil and sausages in an oven dish and cook until they have browned (approximately 10-15 minutes).



Step 4: Meanwhile, make the batter; tip the plain flour into a bowl with a pinch of salt. Add the egg and whisk the batter together until smooth. Slowly add the milk a little at a time. Leave to stand for a moment, while the sausages brown in the oven.

Step 5: Remove the sausages from the oven and pour in the batter mix over the top (be careful - the pan will be hot!). Place the dish back into the oven, towards the top, and cook for 15 minutes. Turn the heat down to 180 degrees (gas mark 4) and cook for a further 10 minutes. Do not open the oven as the batter will sink! Watch from the oven door to see it rise.



Step 6: Return to your potatoes; drain the water and add the butter. Mash the potatoes until smooth and creamy. Drain the water from the cabbage.

Serve: Plate up a scoop of mash and a spoonful of cabbage. Remove the cooked toad in the hole from the oven and dish up a portion. You might want to make up some gravy if you have some granules and boiling water, and drizzle over the top. Enjoy!



What did you think of this recipe? Colour in the stars to give it a rating!

