

Black Pudding Toad in the Hole

This is my current favourite Sunday brunch with loads of ketchup!!

Killer combo with the little nuggets of black pudding and you could also add cherry tomatoes.



Serves: 4

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 35 minutes

Ingredients

- 300 g of plain flour.
- 300 ml of full-fat milk.
- 6 full eggs.
- Pinch of salt.
- 6 good quality sausages.
- 2 black pudding wheels, broken up into nugget.
- 3 sprigs of fresh rosemary.

Method

- In a bowl combine the milk, eggs, salt and give it a mix. Gradually add the flour using a sieve and whisk as you add to prevent any lumps. If you find you still have some lumps you can pass the mixture through a sieve to get rid of them. Transfer the batter into a jug and it can be used straight away but its best if you let it rest for a couple of hours covered in the fridge, better still if you do it the night before and leave it overnight.
- I'm a large non-stick roasting tray sat on top of a larger baking tray add enough oil to cover the base. Add the sausages, the black pudding and pop into a preheated oven set at 220°C for 10 minutes.
- Once the 10 minutes are up, carefully remove the tray from the oven and pour in the batter evenly in and around the sausages, add the rosemary and back into the oven for 20 minutes or till puffed up and golden brown. Depending on the size of your roasting tray you may not need all the batter, so save any leftover for Yorkshire puddings or get 2 trays and add more sausages.
- Serve immediately with either lots of ketchup or brown sauce.