

RECIPE FOR TOAD-IN-THE-HOLE

Ingredients:

6 Rectory Reserve premium pork sausages
1 dessertspoon Mangalitza lard for cooking

For the batter:

10 oz plain flour
1 tsp salt
2 fresh eggs
15 fl oz whole milk
½ fl oz Mangalitza lard (melted)



Method:

Sieve the flour and salt together into mixing bowl. Break eggs and add to the middle of the flour. Slowly beat eggs into flour then very slowly add the milk and beat in. When all the milk has been added, continue to beat the mixture for several minutes. This adds air to the batter which is essential for 'lightness'.

Place mixture in refrigerator for as long as possible.

Before cooking the Toad, cut the sausages in half and bake in the Toad dish in a dessertspoon of Mangalitza lard for 20 minutes at 180C° (320F°). Remove batter from refrigerator and beat in the melted lard. Pour batter mixture over sausages in dish whilst still hot from the oven. Cook for 35-45 minutes at 180C°/320F° according to taste.

As an alternative, try Rectory Reserve cold-smoked sausages in the Toad and add a tablespoon of freshly washed and chopped herbs from the garden to the batter just before cooking. Oregano and Thyme complement the sausages particularly well.

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