



Veggie Toad in The Hole

Ingredient	10 Portions	50 Portions	100 Portions
Veggie sausages	10	50	100
Flour	100g	500g	1kg
Egg	100g	500g	1kg
Milk	100ml	500ml	1 ltr
Salt and Pepper	To taste	To taste	To taste
Olive Oil	For frying	For frying	For frying

Method

1. Whisk flour, egg and milk together until there are no lumps and chill for 30 minutes, then season with salt and pepper
2. Add 5mm depth of olive oil to the bottom of a ceramic baking dish
3. Preheat the oven to 180°C
4. Add the baking dish to the oven for 10 minutes until very hot
5. Add the sausages to the oil and pour over Yorkshire Pudding mix until the sausages are still visible
6. Cook at 180°C for 25 minutes or until the pudding has risen and the sausages are 75°C for 2 minutes
7. Serve with onion gravy

Allergens Wheat, Barley, Milk, Eggs