



Toad in the hole (Using Xmas day leftovers)

An indulgent favourite comes bursting to life in this luxurious recipe - everyone loves a good toad in the hole

Serves: 4

Prepare: 10 Minutes

Cook: 35 Minutes

Difficulty: easy

Ingredients

- 2 rashers of [organic smoked streaky bacon](#)
- 4 [organic pigs in blankets](#)
- 4 leftover roast potatoes, roughly chopped
- 4 tbs leftover [stuffing](#)
- 100ml Sunflower oil

For the Yorkshire pudding

- 3 large organic eggs, beaten
- 100g plain flour
- 250ml organic semi-skimmed milk
- pinch of salt

Method

1. Preheat the oven to 220c/gas 7
2. Start by making the batter for the Yorkshire pudding, in a large bowl add the flour and a pinch of salt, make a small well and add the beaten eggs, and whisk until it forms a smooth batter, set aside the batter mix.
3. Onto a baking tray add the organic pigs in blankets, chopped roast potatoes and left-over stuffing, place into the oven for 10 minutes.
4. For the toad in the hole, using a large baking dish with sides, pour in the sunflower oil and place into the oven to heat for 10 minutes. Once the oil has heated, pull the baking dish out of the oven a little and pour in the batter mix, then transfer the pig's in blankets, stuffing and roast potatoes to the centre of the batter mix, and return to the oven for 20-25 minutes, by which point the Yorkshire pudding should be beautifully golden and fluffy.
5. Serve the toad in the hole with homemade turkey gravy and shredded Brussel sprouts and bacon lardons.