

Toad in the Hole

Standard Remoska

4–8 sausages, depending on appetite
50g (2oz) plain flour
1 egg
150ml (1/4 pint) milk
salt to taste

Place the sausages in the Remoska and cook for 30 minutes. Put the flour in a bowl, make a hole in the middle and add the eggs, milk and salt. Using an electric whisk, mix together well, drawing in the flour gradually until a smooth batter. Pour into the Remoska and cook for a further 35-45 minutes, by which time the batter will have risen beautifully and be nice and crispy around the edges.

Grand Remoska

8 –10 sausages, depending on appetite
100g (4oz) plain flour
2 eggs
300 ml (1/2 pint) milk
salt to taste

Place the sausages in the Remoska and cook for 30 minutes. Put the flour in a bowl, make a hole in the middle and add the eggs, milk and salt. Using an electric whisk, mix together well, drawing in the flour gradually until a smooth batter. Pour into the Remoska and cook for a further 40-50 minutes, by which time the batter will have risen beautifully and be nice and crispy around the edges.