

Vegan food made *wickedly tasty* in the

DEVIL'S KITCHEN *Recipe*

Vegan Toad in the Hole

English Breakfast
Sausage **56g**

MAKES 10 PORTIONS

For the Vegan batter:

- 160 g strong wheat flour
- 18 g milled linseed (flaxseed) flour
- 400 g oat milk
- 50 g cold pressed rapeseed oil
- 10 g potato or corn flour
- 2 ½ teaspoons baking powder
- ½ teaspoon bicarbonate of soda
- ½ teaspoon salt
- 2 teaspoons of apple cider vinegar
- Pinch of black pepper

For the dish:

- 20 Devil's Kitchen English Breakfast Sausages 56g

For the side vegetables:

- 1 kg stem broccoli
- 1 kg curly kale shredded
- 1.5 kg diced carrots



To make:

Place the milled linseed flour into a bowl, and pour in just over half of the oat milk. With an electric whisk, whisk the mixture for about two minutes, until the liquid thickens slightly. Add all the wheat flour and continue whisking for about a minute. Add more oat milk if the mixture is too stiff. Add the rest of the oat milk, plus the oil, salt, pepper and raising agents. Whisk for a further thirty seconds or so until a uniform consistency obtained. Set batter aside.

Prepare the oven proof dish. Add a generous splash of rapeseed oil to the dish, and brush over the internal surfaces. Place into a pre heated oven for a minute before use.

Place the frozen English breakfast sausages evenly spaced around the dish. Stir in the cider vinegar into the batter, and immediately pour the batter around the sausages; do not submerge them. Place dish into the oven at 220 C for five minutes, then turn down the oven to 180 C and bake for a further 25 to 30 minutes.

In the meantime, steam the three vegetables, and make up the vegan gravy.

Check the dish has risen with a golden crust, and the sausages are piping hot before serving.



For more information, or to request a sample of our **English Breakfast Sausage 56g**, please email us at info@thedevilskitchen.co.uk or call on **01453 790 290**