



Day 5

Serves: 4-6

Preparation time:

10 min

Cooking time:

45 min

Ingredients:

- 1 egg
- 300ml milk
- 60g cake flour
- 1 IMANA Chicken à la King Cook-in-Sauce
- ¼ cup (60ml) oil
- 600g pork sausages
- 1 sachet IMANA Brown Onion Gravy

Method:

1. Beat the eggs and milk together, then add the flour and IMANA Chicken à la King Cook-in-Sauce and whisk to make a smooth batter and set aside.
2. Place the sausages in a deep ovenproof baking dish. Pour over the oil and bake at 220°C for 20 minutes.
3. Immediately pour the batter over the piping hot sausages and return to the oven for a further 25 minutes.
4. The dish will be ready when the batter has risen around the sausages and it is golden brown.
5. Prepare the IMANA Brown Onion Gravy and serve with your delicious sausages in batter.

TIP:

For a South African twist on this British Toad in the Hole favourite try using boerewors instead of sausages.



This Recipe Uses