



Sage and Pancetta Pigs in Blankets Toad in the Hole

Makes: 4

Prep time: 30 minutes

Cook time: 30-40 minutes

Ingredients:

6 sausages

6 sage leaves

6 slices pancetta or smoked streaky bacon

3 eggs

150g plain flour

300ml whole milk

4 tablespoons vegetable, sunflower or groundnut oil (you could also use beef dripping or lard)

1 tbsp marmalade

Pigs in blankets meet a toad in the hole in this souped-up celebratory showstopper. This just needs plenty of onion gravy and some vegetables to make a meal, or serve as part of a festive feast.

Method:



1. This recipe uses a 28 x 20cm roasting tin (you could easily use a different size, but be aware that the pudding will rise a little differently).

2. Beat the eggs with a hand whisk or electric mixer until lightly foamy (a few minutes).

3. Add the milk, then slowly whisk in the flour until the batter is smooth. Set aside to rest for at least 30 minutes.

4. Light 2 gas burners on the Jupiter Outback BBQ and set the heat to high. You are looking for a temperature around 220C.

5. Lay a slice of pancetta flat on a chopping board and use a butter

Method Continued:



knife to gently stretch it out by running the blade along the surface. This makes the pancetta slightly thinner.

6. Combine the marmalade with 1 tablespoon of water and mix until combined. Set aside.

7. Pour the oil into the roasting tin and place it in the BBQ for 15 minutes to heat up.

8. Quickly but carefully remove the tray from the BBQ and pour the batter into it, then place the sausages on top. Shut the lid straight away, and bake for 30 minutes or until well risen and dark brown.

9. Open the BBQ and glaze the sausages with some of the marmalade. Close the lid and cook 5 minutes more.

