Mini Toad in the Holes

Serves 8

Onions
- 1tbsp olive oil
- 1 red onion
- 60g caster sugar
- 3tbsp red wine vinegar

Batter
- 75g self-raising flour
- 1 pinch ground cloves
- 1 pinch ground ginger
- 2 egg yolks
- 100ml milk
- 2tbsp vegetable oil
- 4 pork sausages

Apples
- 20g butter
- 1 cox apple
- 2tbsp caster sugar

Garnish
- 8 medium sage leaves
- 1tsp olive oil

1. For the onions heat the oil in a saucepan over a low heat and soften onion for about ten minutes without colouring. Stir in the sugar and vinegar, season and cook for 15 minutes until the onions take on a lovely dark colour. Taste and add a little more sugar or vinegar if needed.

2. For the toad in the hole, sieve the flour and spices into a bowl.

3. Whisk the eggs with the milk and add 50ml water. Gradually pour the liquid into the flour, whisking as you go. Aim for a consistency of smooth double cream (you may not need all the liquid). Season well and leave the batter to rest for 15 minutes.

4. Heat oven to 220ºC

5. For the apples, peel, core and thickly slice. Heat a frying pan and add the butter. Add the apples and sugar and cook over a medium heat until caramelised, flipping over so brown on both sides.

6. For the garnish heat a small frying pan with a drizzle of olive oil. Fry the sage leaves for about 10 seconds until crisp.

7. Pour 1tsp oil into the bottom of 8-10 deep muffin moulds and place the tins into the oven for 5 minutes until smoking hot.

8. Pour batter into the indentations, it should come about $\frac{2}{3}$ of the way up the sides.

9. Bake for 10-15 minutes until puffed and golden.

10.   Meanwhile cook the sausages in the oven alongside the puddings for about 10 minutes until browned and glistening.

11.   Turn out the Yorkshires and arrange on serving plates or a tray.

12.   Cut each sausage diagonally into thick slices.

13.   Spoon a dollop of the onion in to the centre of the pudding and top with some sausage slices.

14.   Finish each with caramelised apple and a crisp sage leaf.