

Sausages and leeks in a Traditional Welsh Cider* batter



Comfort food at its best and a perfect family supper dish. Serve with some seasonal vegetables.

Serves 4 | Prep 30 minutes | Cook 40 minutes

Ingredients

3 large eggs
120g flour, sifted
125ml milk
125ml Welsh cider (optional but substitute with more milk if not using)
1 tbsp mustard
1 tbsp chopped rosemary
4 tbsp rapeseed oil
8 Traditionally Reared Pedigree Welsh Pork sausages*
6 baby leeks
Salt and pepper

Method

- 01** Beat the eggs with a whisk until they are foamy and thick and pour over the milk and cider.
- 02** Sift the flour into a bowl, make a well in the centre then add the egg mixture a little at a time, whisking until everything is incorporated.
- 03** Add the mustard and rosemary, season and stir through. Leave the batter to sit for at least half an hour.
- 04** Preheat the oven to 200°C/Gas 6.
- 05** Put half the oil in a roasting tin (base measurement of 29x23cm) and melt it in the oven. Add the sausages, turning them over in the fat, then return to the oven to roast for 15 minutes.
- 06** Remove the sausages from the roasting tin. Turn the oven up to 220°C/Gas 7.
- 07** Put the rest of the oil into the tin and, when the oven is hot, heat this until smoking.
- 08** Carefully remove the tin from the oven. Lay the leeks in it, pour the batter on top then add the sausages. Return to the oven for 25 minutes until puffed up and golden. Serve immediately.

