



There?s a tale behind this odd recipe?. I found a medium Chicken in Lidl at £2.19 which we roasted the other evening. The Dal dish we ended up making really didn?t need Rice or Chicken with it, so we had cold roasted Chicken in the fridge. Sage goes well with Chicken (Think Sage & Onion shuffling), there?s a Sage bush down the road and we?ve done quite a few versions of Toad in the hole.

So the ?Chick in the Hole with Sage batter and Wholegrain Mustard gravy? experiment started! This is probably our favourite Gluten free Yorkshire Pudding combo so far??

Ingredients for the giant Yorkshire Pudding batter:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
Finely chopped fresh Sage leaves

Method:-

- (1) Remove the Chicken meat and cut into large pieces, removing the bones from the thighs but leaving the skin on.
- (2) Pre-heat the oven to 220c, add oil or lard to a large tray and place in the oven.
- (3) Whisk tall the ingredients for the batter several time to get as much air into it as possible.
- (4) When the oil / lard is smoking remove the tray from the oven and arrange the cooked Chicken on the tray but slightly away from the sides.
- (5) quickly pour your batter mix around the Chicken and return to the oven.

(6) Cook for 30 to 35 minutes until the Yorkshire Pudding has risen and is golden brown.

We really enjoyed this with some stir fried vegetables, roast Potatoes and Wholegrain Mustard gravy.