

# Sausage Casserole in a Yorkie



**Serves 4**

**Prep 10 mins**

**Cooking 50 mins**

**Effort**

## Ingredients

3 tbsp oil  
1 large onion, finely sliced  
1 celery stick, finely sliced  
1tbsp tomato puree  
400g can chopped tomatoes  
1tbsp dark brown soft sugar  
2 tsp Dijon mustard  
2 thyme sprigs  
2 carrots, cut into thick slices  
pack of good quality sausages  
chopped parsley, to serve (optional)

## For the Yorkshire pudding batter

4 large eggs (±100ml cracked in a jug)  
140g plain flour  
200ml whole milk  
oil, for the tin

1. Heat 2 tbsp oil in a large flameproof casserole. Fry the onion for 8-10 mins over a low heat so it starts to soften and caramelise, add the celery and cook for a further 5-10 mins until softened. Add the tomato puree and cook for 2 mins, then add the tomatoes, sugar, mustard, thyme, carrots and 400ml water, and bring to the boil. Cook, uncovered, over a low heat for 15 mins. Meanwhile, fry the sausages in the remaining oil until they are browned all over, add them to the pan, cover with a lid and cook for 10 mins.
2. To make the batter, crack the eggs into a bowl or jug, then add the flour and whisk together until smooth. Gradually add the milk and carry on whisking until the mixture is lump-free. Season. Pour the batter into a jug, cover and chill for at least 30 mins and up to 24 hrs.
3. While the casserole is cooking, or when you're ready to serve, heat oven to 230C/210C fan/gas 8. Drizzle a little rapeseed oil into a 30cm frying pan with an ovenproof handle and put it in the oven for 5 mins. Pour the batter into the pan, put it back in the oven and cook for 25 mins. Check the Yorkshire pudding. It should have a good dark brown colour at the edges and feel firm and dry. If it's ready, take it out and keep warm. To serve, spoon the sausage casserole into the Yorkshire, and scatter over the parsley, if you like.