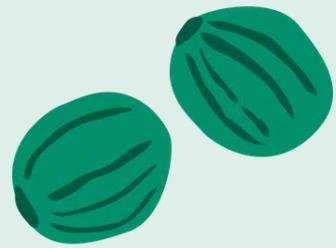


# Hachee MINI TOAD IN THE HOLE



## Ingredients

1 Medium Sized 4 Inch Yorkshire Pudding

**30g Versteegen Hachee Sauce**

Ready-made Mashed Potato

2 Cocktail Sausages

Rosemary

**Versteegen Decoration Espagnol**

## Method

Cover the base of the Yorkshire pudding with 30g Versteegen Hachee Sauce.

Top the sauce with mashed potato.

Arrange the 3 cocktail sausages on the mash and garnish with rosemary and Versteegen Decoration Espagnol.

Cook in the oven for 20 mins at 160°C.



**Versteegen** adds that extra something.

