



GRAVY

SERVINGS: 6-8 PORTIONS

Cooking Method

Stock

- 1 To make the stock, first wash the giblets and put them into a saucepan.
- 2 Add the vegetables, peppercorns and water.
- 3 Use a slotted spoon to remove any of the grey scum on the surface.
- 4 Simmer for 2 hours.
- 5 Strain the stock and store until you're ready to make your gravy.

Gravy

- 6 After your turkey has been roasted, remove it from the roasting tin.
- 7 Strain the fat from the tin, keeping the juices.
- 8 Put the roasting tin onto your hob and heat the juices over a medium heat.
- 9 Add the flour and stir until smooth.
- 10 Add the wine and scrape all stuck on bits from the bottom of the pan.
- 11 Add the stock and bring to a boil.
- 12 Continuously stirring, boil the gravy for around 5 minutes until thickened.
- 13 Strain into a jug and serve.



Ingredients

For the Stock

- Turkey giblets
- 1 onion, quartered
- 1 carrot, cut into chunks
- 1 celery stalk, cut into chunks
- 5 peppercorns
- 800ml water

For the Gravy

- 500ml turkey stock
- 20g flour
- 200ml red wine