

The Perfect Gravy

Servings: 8

Prep Time: 10min

Cook Time: 20min



Ingredients

- 1L chicken stock
- 150ml white wine
- few sprigs thyme
- 1 bay leaf
- 1tbsp cornflour

Directions

1. Put the stock and wine in a pan, add the herbs, then bring to the boil and reduce by half.
2. Remove the herbs from the stock, mix the cornflour with a little cold water and whisk the cornflour slurry into the stock.
3. Add the drippings and juices from your roast, bring back to the boil, then serve.