



COOKING PASSION SINCE 1877

## LUXURIOUS CHAMPAGNE GRAVY



### INGREDIENTS

- Leftover meat juices from your cooked turkey
- 4 tbsp plain flour
- 1 x 100ml glass of champagne
- 1 litre good-quality chicken or turkey stock\*
- Good pinch of salt
- Good pinch of black pepper

\* Cook's tip: You can make your own stock by boiling up the turkey neck and/or leftover bones from a roast chicken with 2 litres of water, 1 carrot, 1 stick of celery, 1 onion, sliced in half (no need to peel) and a good pinch of salt and pepper. Boil for 2-3 hours until reduced by half.

Or you can use the leftover water from boiling/steaming your veg, mixed with chicken stock cubes. Use 3 stock cubes per litre of vegetable water. Alternatively, use good-quality shop bought stock.

### PREPARATION

- ① Pour the meat juices from the turkey roasting pan into a jug – be sure to scrape up any crispy bits too, as they'll be full of flavour. As the fat rises to the top, take 3 tbsp of the fat and place into a large induction-safe pan. Spoon off the rest of the fat from the jug (you can use in your roast potatoes for extra flavour if you like), but keep the meat juices.
- ② Place the pan over a medium-high heat (number 8 on your Neff induction hob). Use a whisk to stir in the flour until all of the flour is absorbed and you have a smooth paste.
- ③ Whilst stirring with the whisk, slowly add in the champagne. Ensure you stir right up to the edges of the pan too.
- ④ Continue stirring whilst slowly pouring in the reserved meat juices and stock. Once all the liquid has been added and no lumps remain (if you find you still have a few lumps, don't worry, you can sieve the gravy when pouring into the gravy jug), continue to simmer, stirring occasionally, until thickened to your liking (hint: if you would like your gravy thicker still, you can make a slurry out of 1 tbsp cornflour and 3 tbsp cold water, then stir this into the simmering gravy).
- ⑤ Season with salt and pepper, taste and season again if necessary. Pour into a warm gravy jug and serve with your roast turkey.

