

Turkey Gravy

30g plain flour

570ml turkey juices, plus 3 tbsp turkey fat

Good quality chicken stock

1. Strain the juices and fat from the roasting tin the turkey was cooked in into a jug. Skim off all the fat, then take 3 tablespoons of the fat and pour it into a saucepan over a medium heat. Discard the remaining fat.
2. Stir 30g flour into the fat and cook until a deep straw colour. Remove from the heat and gradually stir in 570ml turkey juices.
3. Return to the heat and bring to the boil, stirring. Boil for 2 minutes until syrupy. Check the seasoning. Add a little chicken stock and boil again if you feel you need more gravy.