



HOMEMADE GRAVY

Ingredients

1/2 cup full fat milk

1 very heaped tbsp cornflour (or regular flour)

2 x stock cubes - use beef for red meat, chicken for white meat

2 cups water

Optional - add Worcestershire sauce, tomato sauce to taste.

INGREDIENTS NOTE: if you're making vegan gravy, substitute the milk for plant based and use vegetable or plant based stock cubes.

Method

In a saucepan, bring the water and the stock cubes to a boil. Stir to dissolve the stock cubes.

Meanwhile, in a jug or bowl combine the cornflour and milk. Whisk to combine and continue to whisk until smooth. Add this to the saucepan, stir and then reduce to a low to medium heat.

Cook, and let the mixture reduce and thicken until the gravy reaches your desired consistency.

Enjoy while it's hot!

METHOD NOTES: If your gravy is not thickening as fast or as much as you'd like, you can add a little more cornflour by dissolving in a small amount of water, and then adding it to the saucepan.