

DEVON COOKERY SCHOOL

Get Ahead Turkey Gravy

Serves 6

If you have slow cooked your turkey legs, then using the stock/ juices from this will be perfect for this gravy. If not, a good chicken stock will also work.

For this recipe we use a mix called a Beurre Manier to thicken. This mixture can be added to hot liquid and does not cause lumps to form.

Ingredients

1ltr of turkey stock from the roasted legs, topped up with chicken stock if needed, or just chicken stock.

50g unsalted butter

50g plain flour

1. Mash the butter and flour together into a soft paste (Beurre Manier).
2. Bring your stock to a simmer, then add small lumps of the beurre marnier, whisking into the stock until well dispersed. Simmer for ten minutes or so, whisking occasionally until slightly thickened.
3. Add more beurre marnier as above for a thicker gravy. The important thing is that the flour should be completely cooked through so that there is no floury taste remaining in the gravy – this should take around five minutes or so.