

Rich Beef Gravy – Serves 8

Pour oven roast and pies

This gravy recipe may appear time consuming but it's worth it and the more times you make it, the easier it becomes. Make a large batch and providing your ingredients are fresh, it'll keep for a few days and the flavours will become intense and rich.

Ingredients

750ml beef stock (stock cubes or powder
Gravy granules or corn flour to thicken
5 rashers smoked streaky bacon – chopped
1 tbs tomato puree
1 sprig fresh Thyme
1 Bay leaf (or 1 tsp dried herbs)
½ tsp cracked black pepper
6 shallots or 1 large onion – chopped
2 garlic cloves – chopped
240g mushrooms – sliced (optional)
30g unsalted butter
1tbs Olive oil
1 carrot – roughly chopped
1 stick celery – roughly chopped



Method

- Sweat garlic and shallots in half butter & olive oil – add bacon – sauté until crispy
- Add tomato puree and cook out for 2 mins
- Add stock, carrot, celery and herbs. Simmer ½ hr
- Strain – don't push down through the sieve – you'll end up with a soup
- Thicken with gravy granules to add more flavour

To make into more of a sauce – add 1 large glass red wine with the stock

The information in this document is confidential. You can download content and print copies of the information, only for your own personal use. All other rights are reserved. Unauthorized reproduction, modification, and or distribution are not permitted. No loss or costs incurred arising from this document content will be accepted by OneCall Hospitality Limited. The advice given is for guidance only. Copyright © 2012