

PERFECT GRAVY

A perfect roast calls for a thick, lump-free gravy. Follow these three simple steps to get professional results every time.

1	After cooking, lift your roast to a plate or clean cutting board to rest, covering it with foil to hold the heat in. Resting your roast for at least 15 minutes prior to slicing will give not only better slicing and better eating qualities—this will reduce or eliminate fraying of the roast along the meat fibres. Tilt the roast pan and use a spoon to skim the fat from surface of the pan juices and discard.
2	Place the pan over medium-high heat (6-8 on a 10 scale). Add 2-3 tablespoons of plain flour and cooking with constant stirring for 1 minute or until the mixture bubbles.
3	Stir in 2-3 teaspoons of YBL's Chicken, Beef, or Supreme Vegetable Stock with 500ml (2 cups) tap water. Also add 250ml white wine to the pan. Cook, scraping with a flat-edged wooden spoon to dislodge and bits that have cooked onto the base, until the gravy thickens.

