

HOW TO MAKE AN INCREDIBLE, EASY GRAVY

G R A V Y

So you've braised a cut of beef and you have plenty of broth left over. Congratulations! You are more than 3/4 of the way to a delicious gravy. If you are aiming for a deep, savoury brown gravy, using the broth from a bone-in braise works especially well. Add one of these concoctions for a thick, silky, and creamy home-made gravy.

How to make a Roux:

Step 1 - For every 1 cup of broth, melt 1 tbsp of butter in a pan and add 1 tbsp of flour.

Step 2 - Whisk the roux over medium-low heat until it becomes smooth, thick and bubbly - give it a minute or so.

Step 3 - Whisk the broth into the roux and let simmer for about two minutes, allowing the starchiness of the flour to cook out.

Or, for our Gluten-Free friends

How to make a Slurry:

Step 1 - For every 1 cup of liquid, whisk 2 tbsp of cornstarch into 2 tbsp of cold water.

Step 2 - Whisk the slurry into the simmering broth.

Step 3 - Continue to whisk and simmer the slurry and broth mixture for a minute until thickened.

How to Beurre Monte:

For an extra rich and silky addition to sauces and gravies, look no further than the Beurre Monte. This method tempers the butter, allowing it to hold its creamy texture at temperatures where it would normally just melt and separate. Prepare Beurre Monte after everything else and mix it into your sauce or gravy just before serving.

Step 1 - Cut roughly one 1/2 cup of cold butter into small chunks.

Step 2 - Add 3 tbsp of hot water to a bowl and whisk in the small chunks of cold butter one or two pieces at a time.

Step 3 - Whisk in the remaining small chunks of cold butter, a few pieces at a time, until you have the smooth, creamy, buttery sauce of greatness, which is Beurre Monte.