

YOUR GUIDE TO

The twelve gravies of Christmas



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Why should You

ADAPT OUR PREMIUM QUALITY BASE TO CREATE YOUR OWN SIGNATURE GRAVY?



✓ VERSATILITY

Created to complement meat, poultry or vegan dishes, our premium base allows you to customise with your own twist and deliver exceptional flavours whilst maintaining efficiency in your kitchen.

✓ FLEXIBLE AND ADAPTABLE

Our base provides a consistently rich taste giving you the flexibility to quickly respond to changing consumer trends and preferences by trying new recipes.

✓ NO ALLERGENS TO DECLARE*

You can confidently manage dietary requirements knowing you can focus on creativity without compromising safety or taste.

✓ EASY TO USE

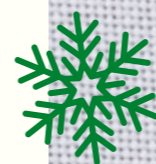
Our gravy has been designed to dissolve straight into boiling water and is available in two sizes: 25L and 80L to suit the needs of your business.

Need inspiration?

CHECK OUT OUR GRAVY RECIPES ON THE FOLLOWING PAGES...



THE UK'S NUMBER 1* RICH,
GLUTEN FREE, VEGAN GRAVY



SAGE & ONION GRAVY

INGREDIENTS

- 1L Water
- 75g KNORR Professional Gluten Free Gravy Granules for Meat and Vegetarian Dishes

METHOD

1. Pour in the water, with the gravy mix and bring to the boil.
2. Remove from the heat and whisk until smooth.
3. Serve the gravy.

INGREDIENTS

- 250g Onions
- 50g Butter
- 2 Bay leaves
- 10g Fresh sage
- 1L Water
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and slice the onions. Melt the butter in a saucepan and sweat the onions with the sage and bay leaves. Leave for 10 minutes and until slightly golden.
2. Pour in the water and bring to the boil, then reduce the heat and simmer for 10 minutes.
3. Remove from the heat and blend until smooth. Then return to the boil and whisk in the KNORR Professional Gravy Granules for Poultry to thicken. Pass the gravy before serving.

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* Aggregated UK Wholesalers Value Sales 52 W/E 18th February 2024.

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WHISKY GRAVY



INGREDIENTS

- 200g Shallots
- 100g Mushrooms
- 50g Butter
- 150ml Whisky
- 1L Water
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and slice the onions and mushrooms. Melt the butter in a saucepan and sweat the onions for 10 minutes until slightly golden.
2. Pour in the whiskey and allow the alcohol to burn off, then reduce by two thirds. Pour in the water and bring to the boil.
3. Remove from the heat and blend until smooth, then return to the boil and whisk in the KNORR Professional Gluten Free Gravy Granules for Poultry to thicken. Pass the gravy before serving.



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KNORR Professional
Gluten Free Gravy
Granules for Poultry

AVAILABLE IN 25L AND 80L

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LEMON & THYME GRAVY



INGREDIENTS

- 4 Lemons
- 1L Water
- 200g Onions
- 10g Thyme
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and cut the onions in half, then place on to a roasting tray.
2. Cut the lemons in half and place into the tray along with the thyme.
3. Sit the chickens on top of the onions and lemons, then roast accordingly.
4. Once the chicken is cooked, remove from the tray and allow to rest.
5. Remove the lemons and squeeze any juice into the tray. Remove the thyme stalks, then pour in the water.
6. Place onto the heat and bring to the boil for 10 minutes, scraping any sediment from the bottom of the tray.
7. Remove from the heat and blend until smooth, then return to the heat and whisk in the KNORR Professional Gluten Free Gravy Granules for Poultry to thicken.
8. Pass the gravy before serving.





ENGLISH MUSTARD GRAVY

INGREDIENTS

- 200g Onions
- 50g Butter
- 2 Bay leaves
- 5g Fresh sage
- 1L Water
- 25g English Mustard
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and slice the onions.
2. Melt the butter in a saucepan and sweat the onions with the sage and bay leaves. Leave for 10 minutes until slightly golden.
3. Pour in the water and bring to the boil, then reduce the heat and simmer for 10 minutes.
4. Remove from the heat, add in the English Mustard and then blend until smooth.
5. Return to the boil and whisk in the KNORR Professional Gluten Free Gravy Granules for Poultry to thicken.
6. Pass the gravy before serving.



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BAY LEAF & APPLE GRAVY



INGREDIENTS

- 300g Onions
- 4 Apples
- 6 Fresh Bay leaves
- 1L Water
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and cut the onions and apples in half then place on to a roasting tray.
2. Sit the pork on top of the onions and apples and add the bay leaves, then roast accordingly. Once the pork is cooked, remove from the tray, and allow to rest.
3. Pour away any excess fat from the tray, then pour in the water, then place the tray on to the heat.
4. Bring to the boil, then reduce the heat and simmer for 10 minutes scraping any sediment from the bottom of the tray.
5. Remove from the heat and blend until smooth, then return to heat and whisk in the KNORR Professional Gluten Free Gravy Granules for Poultry to thicken.
6. Pass the gravy before serving.





CRANBERRY & ORANGE GRAVY

INGREDIENTS

- 250g Onions
- 1 Orange (Peel)
- 50g Butter
- 5g Fresh sage
- 1L Water
- 100g Cranberry Sauce
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and slice the onions.
2. Melt the butter in a saucepan and sweat the onions with the sage and orange peel for 10 minutes until slightly golden.
3. Pour in the water and add the cranberry sauce, then bring to the boil and then reduce the heat and simmer for 10 minutes.
4. Remove from the heat and blend until smooth. Then return to the boil and whisk in the KNORR Professional Gluten Free Gravy Granules for Poultry to thicken.
5. Pass the gravy before serving.



MADEIRA, SHALLOTS & MUSHROOM GRAVY

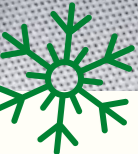


INGREDIENTS

- 200g Shallots
- 100g Mushrooms
- 50g Butter
- 250ml Madeira
- 1L Water
- 80g KNORR Professional Gluten Free Gravy Granules for Poultry

METHOD

1. Peel and slice the onions and mushrooms.
2. Melt the butter in a saucepan and sweat the onions and mushrooms for 10 minutes until slightly golden.
3. Pour in the Madeira and allow the alcohol to burn off, then reduce by two thirds.
4. Pour in the water and bring to the boil, then reduce the heat and simmer for 10 minutes.
5. Remove from the heat and blend until smooth. Then return to the boil and whisk in the KNORR Professional Gluten Free Gravy Granules for Poultry to thicken.
6. Pass the gravy before serving.



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TERIYAKI GRAVY



BEEF DRIPPING & RED WINE GRAVY



INGREDIENTS

- 1L Water
- 100g Teriyaki Marinade
- 75g KNORR Professional Gluten Free Gravy Granules for Meat

METHOD

1. Pour the water into a saucepan and bring to the boil.
2. Whisk in the KNORR Professional Gluten Free Gravy Granules for Meat and teriyaki marinade then simmer for 2 minutes and serve.



INGREDIENTS

- 200g Shallots
- 100g Mushrooms
- 50g Beef Dripping
- 250ml Red wine
- 1L Water
- 80g KNORR Professional Gluten Free Gravy Granules for Meat

METHOD

1. Peel and slice the onions and mushrooms.
2. Melt the beef dripping in a saucepan and sweat the onions and mushrooms for 10 minutes until slightly golden.
3. Pour in the red wine and allow the alcohol to burn off, then reduce by two thirds.
4. Pour in the water and bring to the boil, then reduce the heat and simmer for 10 minutes.
5. Remove from the heat and blend until smooth. Then return to the boil and whisk in the KNORR Professional Gluten Free Gravy Granules for Meat to thicken.
6. Pass the gravy before serving.



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RICH RED WINE & GARLIC GRAVY

INGREDIENTS

- 500ml Red wine
- 15g Fresh thyme
- 15g KNORR Professional Garlic Puree
- 1L Water
- 75g KNORR Professional Gluten Free Gravy Granules for Meat
- 10g Tomato Puree

METHOD

1. Pour the red wine, KNORR Professional Garlic Puree and thyme into a saucepan and bring to the boil, then allow to reduce by two thirds.
2. Add in the tomato puree and water to the saucepan and bring back the boil, then whisk in the KNORR Professional Gluten Free Gravy Granules for Meat.
3. Simmer for 5 minutes then pass the gravy before serving.

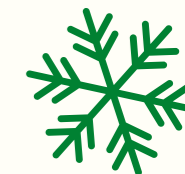
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TOMATO & TARRAGON GRAVY



INGREDIENTS

- 70g KNORR Professional Gluten Free Gravy Granules for Meat
- 900ml Water
- 15g KNORR Professional Roast Beef Bouillon Paste
- 200ml White wine
- 10g Tarragon
- 20g Tomato puree

METHOD

1. Add tomato puree and white wine on a pan and reduce by half.
2. Add the water into the pan then bring to the boil and whisk in the KNORR Professional Roast Beef Bouillon.
3. Then whisk in KNORR Professional Gluten Free Gravy Granules for Meat and simmer for 30 seconds.
4. Finish with finely chopped tarragon.



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DON'T LET ALL THE EFFORT YOU PUT INTO CRAFTING THE PERFECT GRAVY GO UNNOTICED. ELEVATE YOUR CHRISTMAS MENU WITH OUR SELECTION OF

CLASSIC CHRISTMAS CONDIMENTS.



Colman's, the nation's favorite for full-on flavor, is here to help you add that extra touch of excellence to your holiday dishes. Our range of essential condiments—whether it's the bold kick of horseradish, the classic tang of mustard, or the refreshing zing of mint sauce—brings out the very best in every roast, ensuring your Christmas menu is nothing short of exceptional.



COLMAN'S MUSTARD
2.25L



COLMAN'S HORSERADISH
2.25L



COLMAN'S MINT SAUCE
2.25L

DELIVER EXCEPTIONAL
FLAVOUR WITH
MINIMAL EFFORT

- ✓ **FULL ON FLAVOUR**
Using only fresh ingredients that don't travel far means our products pack a punch when it comes to taste.
- ✓ **EASE OF USE**
Ready to serve from the jar saving you prep time, ingredient and energy costs.
- ✓ **FROM FARM TO FORK**
Committed to supporting UK farmers, our condiments are made with locally sourced ingredients including free-range eggs.



YOUR CLASSIC

Christmas Sauces



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