



GRAVY RECIPES

FOR YOUR RESIDENTS'
ROAST DINNERS





GRAVIES FOR CHICKEN



Lemon & Thyme Gravy

INGREDIENTS FOR 10 PORTIONS

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



METHOD

Peel and cut the onions in half then place on to a roasting tray.

Cut the lemons in half and place into the tray along with the thyme.

Sit the chickens on top of the onions and lemons then roast accordingly.

Once the chicken is cooked, remove from the tray and allow to rest.

Remove the lemons and squeeze any juice into tray and remove the thyme stalks then pour in the water.

Place onto the heat and bring to the boil for 10 minutes scraping any sediment from the bottom of the tray.

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.

Pass the gravy before serving



Sage & Onion Gravy

INGREDIENTS FOR 10 PORTIONS

- 250g Onions
- 50g Butter
- 2 Bay Leaves
- 10g Fresh Sage
- 1L Water
- 80g **KNORR® Professional Gluten Free Gravy Granules for Poultry**



METHOD

Peel and slice the onions. Melt the butter in a saucepan and sweat the onions with the sage and bay leave for 10 minutes until slightly golden.

Pour in the water and bring to the boil then reduce the heat and simmer for 10 minutes

Remove from the heat and blend until smooth the return to the boil and whisk in the **KNORR® Professional Gluten Free Gravy Granules for Poultry** to thicken. Pass the gravy before serving.



Whisky Gravy

INGREDIENTS FOR 10 PORTIONS

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



METHOD

Peel and slice the onions and mushrooms. Melt the butter in a saucepan and sweat the onions and mushrooms 10 minutes until slightly golden.

Pour in the whisky and allow the alcohol to burn off then reduce by 2/3's. Pour in the water and bring to the boil.

Remove from the heat and blend until smooth the return to the boil and whisk in the **KNORR® Professional Gluten Free Gravy Granules for Poultry** to thicken. Pass the gravy before serving.



Madeira, Shallots & Mushroom Gravy

INGREDIENTS FOR 10 PORTIONS

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



METHOD

Peel and slice the onions and mushrooms.

Melt the butter in a saucepan and sweat the onions and mushrooms 10 minutes until slightly golden.

Pour in the Madeira and allow the alcohol to burn off then reduce by 2/3's.

Pour in the water and bring to the boil then reduce the heat and simmer for 10 minutes.

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.



Cranberry & Orange Gravy

INGREDIENTS FOR 10 PORTIONS

- 150g Onions
- 1 Orange (Peel)
- 50g Butter
- 5g Fresh Sage
- 1L Water
- 100g Cranberry Sauce
- 80g **KNORR® Professional Gluten Free Gravy Granules for Poultry**



METHOD

Peel and slice the onions.

Melt the butter in a saucepan and sweat the onions with the sage and orange peel for 10 minutes until slightly golden.

Pour in the water and add the cranberry sauce then bring to the boil then reduce the heat and simmer for 10 minutes.

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.



GRAVIES FOR PORK



Bay Leaf & Apple Gravy

INGREDIENTS FOR 10 PORTIONS

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



METHOD

Peel and cut the onions and apples in half then place on to a roasting tray.

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.

Pour away any excess fat from the tray then pour in the water then place the tray on to the heat.

Bring to the boil then reduce the heat and simmer for 10 minutes scraping any sediment from the bottom of the tray.

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.

Pass the gravy before serving.



English Mustard Gravy

INGREDIENTS FOR 10 PORTIONS

- 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

Peel and slice the onions.

Melt the butter in a saucepan and sweat the onions with the sage and bay leave for 10 minutes until slightly golden.

Pour in the water and bring to the boil then reduce the heat and simmer for 10 minutes

Remove from the heat, add in the English Mustard then blend until smooth.

Return to the boil and whisk in the **KNORR® Professional Gluten Free Gravy Granules for Poultry** to thicken.

Pass the gravy before serving.



Beef Dripping & Red Wine Gravy

INGREDIENTS FOR 10 PORTIONS

- 200g Shallots
- 200g Mushrooms
- 50g Beef Dripping
- 250ml Red Wine
- 1L Water
- 75g **KNORR® Professional Gluten Free Gravy Granules for Meat**



METHOD

Peel and slice the onions and mushrooms.

Melt the beef dripping in a saucepan and sweat the onions and mushrooms 10 minutes until slightly golden.

Pour in the Red wine and allow the alcohol to burn off then reduce by 2/3's.

Pour in the water and bring to the boil then reduce the heat and simmer for 10 minutes.

Remove from the heat and blend until smooth the return to the boil and whisk in the **KNORR® Professional Gluten Free Gravy Granules for Meat** to thicken.

Pass the gravy before serving.



Teriyaki Gravy

INGREDIENTS FOR 10 PORTIONS

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

METHOD

Pour the water into a saucepan and bring to the boil.

Whisk in the **KNORR® Professional Gluten Free Gravy Granules for Meat** and **KNORR® Professional Teriyaki Marinade** then simmer for 2 minutes and serve.





Rich Red Wine & Garlic Gravy

INGREDIENTS FOR 10 PORTIONS

- 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

Pour the red wine, **KNORR® Professional Garlic Puree** and thyme into a saucepan and bring to the boil then allow to reduce by 2/3s.

Add in the tomato puree, water to the saucepan and bring back the boil then whisk in the **KNORR® Professional Gluten Free Gravy Granules for Meat**.

Simmer for 5 minutes then pass the gravy before serving.





Tomato & Tarragon Gravy

INGREDIENTS FOR 10 PORTIONS

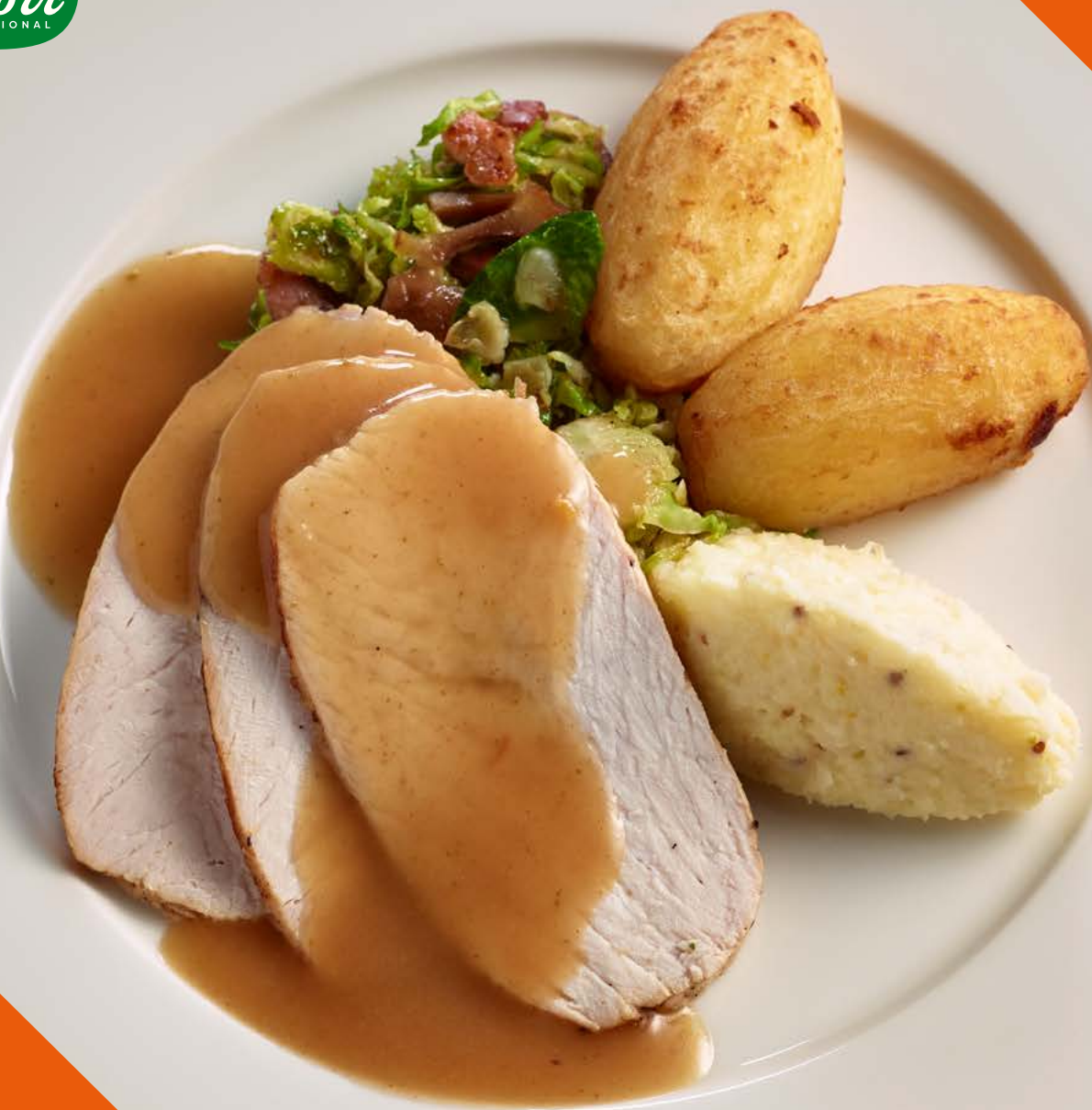
- 70g **KNORR® Professional Gluten Free Gravy Granules for Meat**
- 900ml Water
- 15g **KNORR® Professional Roast Beef Bouillon Paste**
- 200ml White wine
- 10g Tarragon
- 20g Tomato puree

METHOD

Add tomato puree and white wine in pan. Reduce by half.
Add the water into the pan then bring to the boil and whisk in the **KNORR® Professional Roast Beef Bouillon**.
Then whisk in **KNORR® Professional Gluten Free Gravy Granules for Meat** and simmer for 30 seconds.
Finish with finely chopped tarragon.



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