

## ELEVATE YOUR EVENT

CHRISTMAS 2024 RECIPES  
BY SIMON WOOD



### CHICKEN FAT BREAD SAUCE

The Perfect Brioche Bread Sauce

BY SIMON WOOD

#### INGREDIENTS

500ml whole milk  
500ml double cream  
100g Chicken fat  
25g unsalted butter  
150g chopped white onion  
10 white peppercorns  
2 bay leaf  
10 thyme sprigs  
2 grated garlic cloves  
200g brioche crumb  
1g Ground Nutmeg  
3g Maldon sea salt



#### METHOD

Sauté the Onion, Garlic, Thyme, Peppercorns, Bay Leaf and salt in the chicken fat and butter.  
Add in the Brioche crumb and stir before adding the milk and cream.  
Add the nutmeg after 5 minutes and then cook for further 25 minutes.  
Next, blend until smooth.