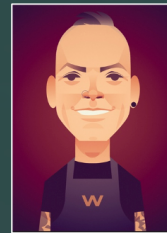


ELEVATE YOUR EVENT

CHRISTMAS 2024 RECIPES
BY SIMON WOOD



CHRISTMAS GRAVY

BY SIMON WOOD

INGREDIENTS

FOR THE OVEN

- 1kg chicken thighs or wings
- 100ml veg oil
- 3 large carrots
- 2 sticks of celery
- 3 bay leaves
- 2 white onions
- 2 Maris piper potatoes
- 1 tsp. Celery salt
- 1 star anise
- 1 tsp. Ground white pepper



TO FINISH

- 3 tbsp corn flour
- 1 sprig of rosemary chopped
- 1 tsp fresh thyme chopped
- 1 tsp fresh sage chopped
- 3 pints of chicken stock
- 500ml pinot noir
- 1 large tbsp. Of cranberry sauce

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METHOD

When I make my Christmas gravy I like to use a large roasting tray, the biggest I have. I start by pre-heating my oven to 180°C, 350f, Gas mark 4.

Take your chicken portions and with a large knife chop into them, just enough to break the flesh but not enough to separate the meat into chunks, add them to a bowl and coat them in veg oil.

Carefully prepare your vegetables, I wash but don't peel mine, however what is essential is that they are all cut a similar size to ensure even cooking.

Next place your roasting tray directly on to the hob to heat up, once hot, add in a little olive oil and start to add in your chicken colouring until evenly golden. I find its best to do this in small batches to keep the heat in the tray. Once all the meat is browned add in the remaining ingredients and stir well.

Roast until golden and the meat is easy to pinch away from the bone, cook for 1h 15mins

In a large saucepan reduce your wine by half and then add your stock, rosemary, thyme and sage and heat.



Remove your roasting tray from the oven and use two forks to shred the meat into the tray (there's no need to remove the bones as they will only enhance the flavour) use a potato masher to crush all the vegetables and then place on the hob over a medium heat and carefully add in your corn flour taking time to evenly distribute it and allow it to cook out on the heat, stirring continuously.

Next add in the reduce wine and chicken stock and allow the gravy to gently simmer on the hob until darker in colour and thickened.

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CHRISTMAS GRAVY

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Now you need to refine your gravy, and here is how it's done!

Take a large mixing bowl and place a colander inside it, very carefully pour the contents of your roasting tray into the colander, use the back of a large spoon to press any juices through the colander and allow it to stand for 5 minutes to thoroughly drain. Next take a sieve over a clean large saucepan and once more pass the gravy through it, finally stir in the cranberry sauce to give your gravy a nice gentle sweet finish.

Finally all that's left to do is check your seasoning and adjust it to taste if necessary and there you have it, my special and delicious Christmas Gravy.

This gravy can be made well in advance and frozen ready to be brought out for the big day.