

Miele

Traditional gravy

By Miele

10 minutes

Preparation time

1 hour 45 minutes

Cooking time

8-12

Serves



INGREDIENTS

- 1 kg chicken wings
- 2 tbsp milk powder (optional)
- 2 onions, roughly chopped
- 2 carrots, roughly chopped
- 2 celery sticks, roughly chopped
- 2 garlic cloves, roughly chopped
- 250 ml (1 cup) white wine
- 10 parsley stalks
- 10 sprigs of thyme
- 1 tsp whole peppercorns
- 1.5 litres (6 cups) chicken stock
- 35 g butter
- 35 g (¼ cup) plain flour

METHOD

1. Preheat oven on Fan Plus at 200°C with Crisp function on.
2. In a bowl, mix the chicken wings and milk powder until the milk powder evenly coats the chicken wings.
3. Place the chicken wings, onions, carrots and celery into a gourmet oven dish.
4. Place into the oven on shelf position 2 and roast for 45-60 minutes, or until everything is a nice dark brown.
5. Remove the dish from the oven, and place onto the induction on a medium-high heat, induction setting 7. Pour the wine into the dish and scrape off all the excess sediment from the base of the dish.
6. Add the chicken stock, garlic, parsley, thyme, and peppercorns, and bring to the boil.
7. Reduce the induction to a medium heat, induction setting 5. Reduce by half or until you have approximately 750 ml (3 cups) of liquid remaining. Strain this mixture through a sieve and keep to the side in a jug or container. Discard the bones, vegetables etc.
8. Place a medium sized saucepan on a medium heat, induction setting 6. Melt the butter and then add the flour. Cook this mixture out until it turns nutty brown in colour, approximately 5 minutes.
9. Pour the stock over the flour and butter mixture, and whisk until completely smooth. Increase the heat to high, induction setting 8, and bring to the boil, the stock should thicken at this point. Reduce heat back to medium, induction setting 5, and adjust seasoning as required.
10. Use the keep warm function on your cooktop until required to serve, or allow to cool before refrigerating, and this can be reheated upon serving.

Hints and tips

- If you don't have Crisp function you will need to roast the chicken wings for a further 10-15 minutes to achieve the desired browning.