



Miele

Traditional gravy

By Miele

10 minutes

Preparation time

1 hour 45 minutes

Cooking time

8-12 servings

Serves

INGREDIENTS

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

Miele accessories

Gourmet oven dish

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 butter and flour 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. The gravy 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.