

## Simple Gravy

Remove the roasted joint from the tin and set aside to rest.

Pour out the excess fat leaving just a thin layer on top of the dark juices. Add a couple of thyme or rosemary sprigs, place the tin over a low heat, add 1 tspn of tomato puree and a little flour to absorb the fat.

Using a spoon or whisk scrape the dark juices off the bottom of the tray, mix the puree and flour together, add 100ml of red wine and stock (beef, chicken or lamb) approx 500ml.



Bring to the boil, stirring frequently. Cook out the flour and wine for 15 minutes, check seasoning and consistency.