

## Sticky port gravy

Gaggenau Appliance:

Preparation Time: 15 minutes

Cooking Time: 1 hour 30 minutes

Serves: makes 1 litre



### Ingredients

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10 chicken wings  
2 onions, unpeeled, quartered  
2 carrots, unpeeled, chopped  
2 celery sticks, chopped  
2 rashers bacon  
3 bay leaves  
3 sprigs thyme  
3 sprigs rosemary  
3 tbsp olive oil  
Sea salt and freshly ground  
black pepper, to season  
½ cup port  
2 tbsp soy sauce  
4 tbsp plain flour

### Method

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#### Preparation

1. Heat oven to Hot air 180°C.
2. In the Gastronorm roaster, place the chicken wings, vegetables, bacon, herbs, drizzle with olive oil and season with salt and pepper. Cook for 1 hour on shelf position 1.
3. Remove from oven. Transfer to a large saucepan over medium heat, Induction level 5, add port and soy sauce and cook for a few minutes. Gradually add in the flour and stir well. Add 1½ litres of water, bring to the boil, Induction level 9 then simmer at Induction level 4 for 30 minutes.
4. Strain through a sieve into a clean bowl. Allow to cool then store in refrigerator until required.

#### To finish

1. Reheat the gravy and combine with the turkey pan juices. Check seasoning and serve.