



Perfect your gravy with the NEFF induction cooktop

Ingredients

Method

A Sunday roast is a cherished family tradition that helps everyone gather around the dinner table before another busy week begins. And when this moment arrives there is one thing everyone looks forward to. The comforting smell of slow cooked meat in the oven, and gravy simmering on the stove.

While ready-made gravy can be bought at the supermarket, it's extremely simple to make it at home, using ingredients you already have in the pantry.

What is gravy?

Gravy is a sauce that is often served with roast meat. It is made from meat juice that is naturally created during the cooking process.

How do you make gravy?

It's extremely simple to make flavoursome gravy using your induction cooktop.

Ingredients

- 1 cup of pan juices from your roast meat
- 1/3 cup of red wine
- 500mL meat or vegetable stock
- 1 tsp butter

Method

1. Once cooked, remove roast from the oven and wrap loosely in aluminium foil.
2. Place the roasting pan juices over high heat, until the liquid begins to bubble.
3. Pour in the red wine and stir until it is reduced to a sticky concentrate glaze
4. Add the stock and stir though until it comes to a gentle boil.
5. Mix in the butter in small pieces to give the gravy a glossy shine.
6. Strain gravy into a warmed sauceboat, then serve.

Should I add herbs to my gravy?

This is a personal preference. Before serving, you can season your gravy with salt, pepper, fresh thyme and sage. But we suggest, always trying to keep it simple and letting the natural flavours of the meat shine through.

What happens if my gravy is too thin?

When it comes to gravy, it's important to get the consistency right. If it's too thin, you can add roux or cornflour, stirring it through with a whisk to ensure it doesn't get too lumpy. If it's too thick you can add more stock or red wine. But remember, your gravy should be thicker than water or milk and texture is an important element of the sauce.

How long does gravy last?

Gravy is perishable which means it will only last two or three days in the fridge. Saying that you can freeze leftover gravy for up to 3 months in an airtight container. Then thaw the mixture in the freezer the day before you plan to use it.

What NEFF Induction features can help you perfect your gravy?

[NEFF induction cooktop features](#) that will help you master your gravy include:

TwistPadFire: This removeable magnetic dial controls your cooking functions so you can easily activate a cooking zone and select the power level.

FlexInduction: This function automatically detects the size and shape of your cookware, applying heat to its exact location so you can cook anywhere you wish.

PowerBoost: This function allows you to quickly heat up with your pans with extreme heat for up-to 30 seconds, then automatically resets the temperature to Level 9.

How do I clean my induction cooktop?

Making gravy is messy work. Luckily, induction cooktops are known as one of the easiest appliances to clean, if you have the right materials and tricks up your sleeve. [Click here](#) for a step by step guide on how to clean your induction cooktop (including the best cleaning products to use).

Notes
