

CLASSIC ONION GRAVY



4 SERVINGS



PREP TIME:
10 MIN



COOK TIME:
25 MIN

INGREDIENTS

2 Large Onions (Thinly Sliced)
50g Butter
2 tbsp Plain flour
500ml Vegetable stock
Salt to taste
Black pepper to taste
A dash of soy sauce (optional, for extra depth of flavour)

DIRECTIONS

- **Sauté the onions:** Heat the butter in a large pan over medium heat. Add the sliced onions and cook for 15–20 minutes, stirring occasionally, until the onions are golden brown and softened. Be patient, as caramelising the onions slowly brings out the sweet flavour.
- **Add the flour:** Once the onions are ready, sprinkle the flour over them and stir well to coat the onions. Cook for 1–2 minutes to eliminate the raw flour taste.
- **Add the stock:** Gradually pour in the vegetable stock while stirring constantly to avoid lumps. If using, add the soy sauce and thyme at this point. Bring the mixture to a gentle simmer.
- **Simmer and thicken:** Let the gravy simmer for 5–10 minutes, stirring occasionally, until it thickens to your desired consistency. If it gets too thick, you can add a splash more stock or water.
- **Season:** Season with salt and pepper to taste. Remove the thyme sprig if you used it.

