

BREAD SAUCE



Roast chicken wouldn't be the same without it!

Ingredients

½ pint (250 ml) of milk

4 cloves

½ onion

1 bay leaf

Salt and freshly ground black pepper

2 slices of Juvela Gluten Free White or Fibre Bread

Method

1. Place the milk, cloves, onion, bay leaf and seasoning and bring to the boil.
2. Remove from the heat and allow to infuse for 1-2 hours.
3. Place the bread slices in a food processor and pulse until coarse crumbs.
4. Remove the cloves, bay leaf and onion from the cooled milk and bring to boil.
5. Reduce the heat and gradually stir in the breadcrumbs.
6. Simmer gently for 8 to 10 minutes, stirring occasionally.