

BREAD SAUCE WITH LEEKS

The perfect sauce to complement a Christmas turkey, this sauce can easily be made gluten-free by using gluten-free bread for the breadcrumbs.

Serves 8

Per Serving 72 cals, 1.4% fat

Prep time 10 mins

Cook time 20 mins

INGREDIENTS

1 white onion, finely chopped
2 leeks, finely chopped
600ml semi-skimmed milk
2 tsps vegetable bouillon stock powder
50g breadcrumbs
2 fresh bay leaves

METHOD

1. Dry-fry the leeks and onion in a non-stick saucepan until soft. Add the milk, stock powder, breadcrumbs and bay and simmer gently, stirring to prevent the sauce from sticking. Pour into a container or bowl and allow to cool before covering with clingfilm.
2. Store refrigerated until ready to use. Reheat for 5 minutes in a saucepan until hot. Before serving add a little more milk if required as the sauce may have thickened while stored.

