

Thyme and mushroom gravy

Ingredients

- 2 tbsp olive oil
- 1 onion, sliced
- 2 tsp fresh thyme leaves
- 1 bay leaf
- 50g/1¾oz mushrooms, coarsely chopped
- 2 tbsp plain flour
- 125ml/4½fl oz port or other fortified wine
- 250ml vegetable stock
- 2 tbsp dark soy sauce

Preparation method

1. Heat the oil in a saucepan, add the onion and fry until golden. Add the herbs and mushrooms and cook until softened (about five minutes).
2. Sprinkle with the flour and cook, stirring, for about two minutes. Stir in the port or wine, vegetable stock and soy sauce and simmer, stirring, until the gravy has thickened slightly (3-5 minutes).
3. Remove and discard the bay leaf. Pour the gravy into a jug and serve.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4

By Celia Brooks Brown