



Delicious Lamb Bone Broth Gravy

A thick, flavourful gravy that's perfect for drizzling over our award winning organic lamb

Serves: 4

Prepare: 5 Minutes

Cook: 1 Minute

Difficulty: easy

Ingredients

- 1tbsp plain flour
- [330ml organic lamb bone broth](#)
- sea salt & cracked black pepper

Method

1. Drain the roasting juices from your lamb joint and set the meat aside until ready to carve and serve. Pour the roasting juice into a small pan skimming away and discarding any excess cooking fat or oil
2. Using a balloon whisk, combine the flour and juices into a smooth paste before placing over a low heat
3. Pour in the bone broth, whisking continuously for around 2-4 minutes until a smoothly glossy gravy has been created. Season as necessary before serving alongside your carved meat and vegetables