

### **Bread Sauce – serves 8**

570ml milk  
2 small peeled onions, stuck with 6 cloves  
2 small bay leaves  
2 pinches of ground nutmeg  
8 black peppercorns  
30g butter  
4 tbsp double cream  
110g fresh white breadcrumbs  
Salt and freshly ground black pepper

Place the milk, onions and bay leaves, nutmeg and peppercorns in a small pan and bring slowly up to the boil.

As soon as the surface trembles, remove from the heat, cover and leave to infuse for 30 minutes.

Strain the milk into a clean pan and reheat with the butter and cream. Whisk in the breadcrumbs over a low heat and stir occasionally for about 10 minutes or until the sauce has thickened.

Season to taste and serve separately along with the gravy and bird.