



BREAD SAUCE



Ingredients

600ml milk
50g butter
Butter
1 onion
6 cloves
6 peppercorns
2 garlic cloves
1 bay leaf
3 thyme sprigs
100g white breadcrumbs
4 tbsp single cream or mascarpone
pinch nutmeg

Method

Simmer the milk, butter, onion, cloves, peppercorns, garlic and herbs in a pan for 20 minutes.

Strain and return the liquid to the pan.

Add the breadcrumbs and simmer for 3-4 minutes. Stir in the cream or mascarpone. Add a pinch of nutmeg, salt and pepper and serve.

This can be made up to 3 days beforehand and heated up.