

Basic poultry gibleet stock

50 g / 2 oz duck fat

450 g / 1lb mixed gibleets from
chicken and turkey

2 leeks

1 large onion

1 stick of celery

2 large carrots

2 sachet bouquet garni

4 white peppercorns

8 juniper berries

60 ml / 4 tablespoons white
wine vinegar

1 litre / 1¾ pints chicken stock

1 sprig of thyme

Salt and black pepper

Heat the duck fat in a large saucepan, chop the gibleets and add them to the duck fat along with the leeks, onion, celery and carrots. Cook for 10 minutes.

Add the rest of the ingredients and bring slowly to the boil, removing any scum from the surface and covering the saucepan with a tight- fitting lid.

Simmer the stock over a low heat for 90 minutes to extract all the flavour from the gibleets and vegetables, topping up with hot water if the stock level falls below the ingredients.

Strain the stock through a fine sieve, into a large bowl. Leave to settle for 5 minutes, then remove the fat from the surface by drawing absorbent kitchen towel paper over it.

Adjust the seasoning and it is ready for use for a gibleet soup or gravy.

