

Roo's Recipes

WHITE SAUCE

Makes one pint

Ingredients

50g butter or margarine

50g flour

1 pint of milk



Instructions

- Melt the butter in a pan on a medium heat, add the flour and whisk to form a paste.
- Cook the mixture for two minutes, gradually add the warmed milk a little at a time and stir until smooth.
- Allow to simmer on a low heat for 15 minutes.
- You can now use the sauce for your chosen recipe.



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