



JERNEJ KITCHEN

BASIC CHEESE SAUCE

Basic cheese sauce, made in just 15 minutes. Perfect for pasta, gnocchi, tortilla chips, vegetables. Rich in flavor and quick to make.

FOR	600	G (21.1 OZ)
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

BASIC CHEESE SAUCE

30 g butter (1 oz)

30 g all-purpose flour (1 oz)

300 ml milk (10.5 oz)

50 ml dry white wine or Vermouth
(1.8 oz)

1 bay leaf

50 g Gauda cheese, grated (1.8 oz)

50 g Cheddar cheese, grated (1.8 oz)

TOOLS AND EQUIPEMENT Sponsored

saucepan
whisk
jar

MAKE WHITE ROUX

Add butter to a saucepan and place over low heat. Add the flour and 1/4 tsp of ground black pepper. Cook for about 3 minutes over low heat, mixing constantly with a whisk. The butter and flour mixture must remain white. In a jug, combine milk and white wine.

MAKE WHITE ROUX

Mix 1/4 of the liquid (milk and white wine mixture) into the flour mixture. Mix vigorously until you get a nice, smooth, thick mixture, then gradually pour in the rest of the liquid, whisking constantly. Add the bay leaf, increase the heat and bring to a light boil, still whisking constantly.

ADD THE CHEESE

After about 5 minutes of cooking, remove the saucepan from the heat. Remove the bay leaf and stir in the grated Gauda and Cheddar cheese. Mix very well to get a nice, silky sauce. Season to taste and optionally add a pinch of nutmeg.

USAGE AND STORAGE

This simple, basic cheese sauce can be used right away in different sauces or for tips, gratin, burgers, sandwiches or you can store it in an airtight container in a fridge for up to 4 days.