



Cheese Sauce

10 Portions

Ingredient

Amount

Milk	400ml
Margarine	20g
Plain Flour	20g
Grated Cheese	200g
Seasoning	1pt
Mustard	1tsp
Bay leaf	1

Method:

- Melt the margarine, add flour a little at a time to the margarine stirring continuously
- Slowly add the milk to the mixture
- When sauce starts to thicken stir in grated cheese
- Add seasoning, taste and adjust flavour and consistency if necessary

