



4

SERVES/MAKES



COOKING TIME:  
< 15 min



COOKING STYLE:  
Stove

## LANCEWOOD® CHEESE SAUCE

### INGREDIENTS:

60 ml butter  
60 ml cake flour  
625 ml milk  
375 ml grated **LANCEWOOD® Cheddar**  
Salt and freshly ground black pepper to taste

### METHOD:

Melt the butter in a saucepan. Add the flour and cook over low heat for about 1 minute. Remove the saucepan from the heat and add the milk little by little. Stir well after each addition until smooth and free of lumps. Return to the heat and stir continuously until thick. Add the cheese and seasoning and stir until the cheese has melted.

### PRODUCTS USED:



Cheddar

**ENJOY!**