



Basic Cheese Sauce

Culinary Love Recipe

Ingredients

- 1 tablespoon of margarine
- 1 tablespoon of cornflour
- 1 cup of milk
- 1/2 cup of grated cheese

Method

1. Melt the margarine in a large saucepan.
2. Moving the saucepan away from the heat, add cornflour and mix until the margarine is fully absorbed.
3. Add milk, stir back over a medium heat until the mixture boils and thickens.
4. Add cheese and again stir until the cheese is melted.

Uses

- Cheese sauce over steamed or boiled broccoli and cauliflower.
- [Tuna Mornay](#) base.

Variation

Omit the cheese for a basic bechamel sauce, to top off your [lasagna](#).

