



Classic Cheese Sauce

<https://www.mainland.co.nz/recipe/classic-cheese-sauce.html>



Prep Time
5 mins

COOKING Time
10 mins

SERVES
2 cups

Cheese sauce is the base for many great meals. Combine with cooked pasta for macaroni cheese, use in a lasagne or combine with smoked fish, peas and top with mashed potato for a delicious fish pie.

Ingredients

- 50g Mainland butter
- 50g plain flour
- 500ml cold milk
- 150g Mainland Tasty Cheese, grated

Method

1. Melt the butter in a saucepan.
2. Stir in the flour and cook, stirring, for a couple of minutes, then gradually whisk in the milk.
3. Cook until you have a thick sauce.
4. Take off the heat and then stir in the cheese until melted.