

## Bechamel Sauce

Description:

Serving Size: 10 Liters

Categories:

Cost Per liter	
\$	1.23

Action Date Initials

Created: 7/7/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	kg	Butter		20-100001601
0.500	kg	Flour		20-100000470
10.000	lt	Milk		20-100000577
0.300	kg	Onions (1 large)	peeled, cleaned	20-100000835
0.001	kg	Cloves (6)		20-100001280
0.003	kg	Bay leaves (2)		20-100001270
0.050	kg	Salt		20-100001323
0.010	kg	White pepper		20-100001299

### Method of Preparation:

- Melt the butter
- Add the sifted flour and stir well.
- Cook the flour with butter over very low heat for a couple of minutes, no color.
- Scald the milk. Introduce the milk to the roux gradually whisking constantly to avoid lumps
- Bring to a boil, reduce to a simmer.
- Stick the cloves into the onion and add to the sauce along with the bay leaves  
Simmer for at least 30 minutes. Add more hot milk if necessary to achieve nappe (coat the back of a spoon)
- consistency..
- Strain and season lightly to finish