



Homemade creamy Gouda cheese sauce



You can eat this cheese sauce with everything!

Ingredients

- 20 gram unsalted butter
- 20 patent flour
- 400 ml full-cream milk
- 76 gram organic young Gouda cheese
- 76 gram organic mature Gouda cheese
- as needed: salt, pepper & nutmeg or chilli flakes, for example

Whether you're having nachos, loaded fries, broccoli or cauliflower, this sauce is an all-rounder. Also delicious to use as a cheese dip.

Preparation

- 1: Grate the young and mature cheese ahead of time so you have them ready for your sauce. We used 150 grams here.
- 2: The basis of a good cheese sauce starts with the roux. The roux makes sure you get a nice bound sauce.
- 3: Melt 20g of butter in a saucepan over low heat until melted. Then add the 20g flour to the melted butter and stir well together.
- 4: After this, pour a little milk into the roux step by step, stirring meanwhile until you have a smooth sauce.
- 5: Take the pan off the heat and add the grated cheese in small steps. Keep adding a little bit at a time until the cheese is completely melted and it has become a nice cheesy sauce.
- 6: Season the sauce with a pinch of salt, pepper and, for example, nutmeg if you serve it with the vegetables. Here, we added chilli flakes and served it with a tortilla cake with nachos.