



NO FAIL BÉCHAMEL (TM6)

⏱ 5 min. ⌚ 15 min. 🌱 easy ➡ 600 g

INGREDIENTS

40 g unsalted butter, cut into pieces
500 g milk
40 g plain flour
¼-0.5 tsp salt, to taste
1-2 pinches ground black pepper
1-2 pinches nutmeg

USEFUL ITEMS

no information

THERMOMIX PARTS

simmering basket

Preparation

1. Place butter, milk, flour, salt, pepper and nutmeg into mixing bowl and start **Thicken** 🔄/100°C. Serve as desired (see Tip).

TIP

- Béchamel sauce is a basic white sauce that can be used in lasagnes, gratins, mac 'n cheese, or flavoured with other ingredients to make it a serving sauce.