

Cheese Sauce



Preparation Time	Cook Time	Servings	-
5-10	5-10	8	-
minutes	minutes	people	-

Ingredients:

- 100g butter
- 2-3 tbsp. of white flour
- 1/2 l. Milk
- Handful of shredded Jarlsberg (can substitute with cheddar or mozzarella)
- Salt and Pepper

Directions

1. Melt butter on low heat. Make sure the butter does not get brown.
2. Add flour to the melted butter and stir until it is well thickened.
3. Add to mixture 1 dl milk, and stir until it's well blended. Repeat until sauce is desired texture. It may take more or less milk
4. Add cheese and spices to sauce. Stir for about 1 min.
5. Pour the sauce over the premade lasagne, and get it into the oven at 200°C

I hope you enjoy it as much as I do

