

## WHITE SAUCE OR BÉCHAMEL



### **Ingredients (serves 6 people):**

1 liter of milk

1 chopped onion

2 bay leaves

Salt to taste

Nutmeg to taste

White pepper to taste

2 tbsp wheat flour

2 tbsp unsalted butter

Dried flaked pepperoni to taste

Grated Parmesan cheese to taste.

### **Preparation:**

1. Fry the onion in butter and add the wheat flour and stir for 1 to 2 minutes.
2. Let it turn light yellow.
3. Gradually add the milk and stir with a spoon to crumble the lumps.
4. Add the bay leaves.
5. Cook for about 30 minutes.
6. Adjust salt, white pepper and nutmeg to taste.
7. Strain and set aside covered with a PVC film not to create crust.
8. When serving sprinkle dried flaked pepperoni to taste
9. Serve with a serving of grated Parmesan cheese.