



Homemade creamy Gouda cheese sauce



Ingredients

- 20 gram unsalted butter
- 20 gram patent flour
- 400 millilitre of whole milk
- 80 gram Henri Willig Organic Young Gouda Cheese
- 80 gram Henri Willig organic mature Gouda cheese
- Pepper and salt
- Flavouring such as nutmeg or chilli flakes

You can eat this cheese sauce with everything! 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.
- 2: The basis of a good cheese sauce starts with the roux, as it ensures that you get a nice bound sauce. Melt 20 grams of butter in a saucepan over low heat until melted. Then add the 20 grams of flour to the melted butter and stir well together.
- 3: After this, pour a little milk into the roux step by step, stirring meanwhile until you have a smooth sauce.
- 4: Remove the pan from the heat source 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.
- 5: 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.

How do I prevent my cheese sauce from clumping or shifting?

Cheese melts best at **low temperature**. So heat your sauce gently and add the grated cheese little by little. Stir constantly and avoid boiling, as this can cause the sauce to separate or clump. Preferably use a cheese that melts well, such as young Gouda cheese. A dash of milk or cream can help keep the sauce nice and smooth.

Serving and variation tips

- **Add extra spice** by adding mustard, garlic or onion powder.
- **Make the cheese sauce fresh** by adding a touch of lemon juice or fresh herbs such as chives.
- **Use as a pasta sauce**, cheese sauce is perfect for mac & cheese, for example.