

Parsley Sauce

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Tuesday, 06 January 2009 12:35 -

Parsely Sauce recipe

Ingredients & Quantities

- 20g of Plain Flour
- 20g of Margarine
- 240ml of Water
- 30g of Dried Milk
- Seasoning to taste
- 20g of Freshly Chopped Parsley

Method

1. Make a roux with the margarine and flour and cool in a fridge.
2. Reconstitute the dried milk with the water.
3. Heat the milk in a double (or standard) saucepan.
4. When hot, mix in the roux until smooth.
5. Cover and stand for 15 minutes and then add the chopped parsley.
6. Season well.