# Cheese Sauce

## Ingredients

75g cheddar cheese
25g margarine or butter
25g plain flour
250ml semi-skimmed milk
Black pepper

## Equipment

## Method

1. Grate the cheese on the chopping board.
2. Place the margarine or butter, flour and milk into a small saucepan.
3. Bring the sauce to a boil, whisking it all the time until it has thickened.
4. Reduce the heat and allow to simmer for 2 minutes.
5. Stir in the grated cheese.

## Top Tips

- Add fresh herbs to the sauce, like chopped parsley or basil.

## Skills

Grating ☑
Using a hob ☑

You can use this sauce with fish, vegetables or pasta!