

Recipe 537

Ingredients

1/2 pint of white stock (No. 107), 1/2 pint of cream, 1 dessertspoonful of flour, salt to taste.

Method

Have ready a delicately-clean saucepan, into which put the stock, which should be well flavoured with vegetables, and rather savoury; mix the flour smoothly with the cream, add it to the stock, season with a little salt, and boil all these ingredients very gently for about 10 minutes, keeping them well stirred the whole time, as this sauce is very liable to burn.

Source: Mrs Beeton's Book of Household Management (1861)

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