



## NO FAIL BÉCHAMEL (TM7, TM6)

5 min. 15 min. easy 600

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### INGREDIENTS

40 g unsalted butter, cut into pieces  
500 g milk  
40 g plain flour  
¼-0.5 tsp salt, to taste  
1-2 pinches ground black pepper  
1-2 pinches nutmeg

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### THERMOMIX PARTS

simmering basket

### Preparation

1. Place butter, milk, flour, salt, pepper and nutmeg into mixing bowl and start **Thicken** 🌀/100°C. Serve as desired (see Tip).

### TIP

- Béchamel sauce is a basic white sauce that can be used in lasagnes, gratins, mac 'n cheese, or flavoured with other ingredients to make it a serving sauce.