

# ANGIE SMANGIE'S BLUE CHEESE SAUCE

Serves 4

Time: less than 1 hour

## Ingredients

- 3 tbsp butter
- 3 tbsp flour
- 300ml milk
- 100g gordonzola cheese
- Pinch of smoked paprika
- Salt & Pepper to taste

## Method

- Melt butter over low heat and mix in flour to make a roux. Cook it for a few minutes.
- Add the milk little at a time, until thick sauce forms. Use less or more milk depending on thickness preference of sauce.
- Add paprika, salt & pepper.
- Take pot of heat and crumble blue cheese into it. Mix it through until it has melted into sauce.
- Goes well as a burger sauce.