

2 minutes application break

Béchamel sauce

Facts

Origin France

Dates back 17th century

Ingredients Milk and flour-based roux

Base for other sauces or as a topping for dishes

MixSing Standard



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Béchamel sauce, or white sauce, is a classic French sauce made from a roux of butter, flour, and milk. It is a staple in many French dishes and is one of the “mother sauces” of French cuisine, meaning a base sauce that can be used to create other sauces.

The origins of Béchamel sauce can be traced back to the 17th century. The sauce was named after its inventor, Louis de Béchamel, a French cook who served as a steward to King Louis XIV. The sauce was originally served as a simple white sauce, but it has evolved to include various seasonings and ingredients over time.

Béchamel sauce is made by first creating a roux, a mixture of butter and flour cooked over low heat. Milk is added to the roux, and the mixture is simmered until it thickens. The sauce should be thick and creamy with a smooth texture.

Béchamel sauce is commonly used as a base for many dishes such as lasagna, moussaka, and gratin. It’s also widely used as a base for cream soups and can also be used to make sauces for seafood, poultry, and meats. It’s also used as a filling for sandwiches and croquettes.

Béchamel sauce is typically made

with butter, flour, and milk as the main ingredients. Some variations also include ingredients such as onion, garlic, nutmeg, and white pepper. It can also be made with different types of milk, such as almond or soy milk, to make it suitable for vegetarians or those with lactose intolerance.