

2 minutes application break

Cheese sauce

Facts

Origin Ancient civilizations
Dates back Middle Ages
Ingredients Milk, butter, flour and cheese

Topping or sauce for dishes

MixSing Process



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 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Cheese sauce, also known as cheese fondue or queso, is a creamy, rich sauce made from the melted cheese and other ingredients such as milk, butter, and flour. It is a staple in many cuisines worldwide and has a long history dating back to ancient civilizations.

The origins of cheese sauce can be traced back to ancient civilizations, such as Greece and Rome, where cheese was commonly used in cooking.

In the Middle Ages, cheese sauce was a popular way to use cheese scraps and leftovers by melting them with milk and

butter to create a flavorful sauce.

In Europe, cheese fondue, a cheese sauce, became popular in the 18th century in Switzerland.

The cheese sauce is typically made by melting cheese, such as cheddar or Swiss, with milk and butter and thickening it with flour. The sauce is then heated until it becomes smooth and creamy. Other ingredients, such as mustard, pepper, or wine, can also be added for flavour. It's a versatile sauce used in various dishes, from macaroni and cheese to nachos, and even as a topping on steamed vegetables.

The cheese sauce is also commonly used as a dipping sauce for appetizers and snacks, such as pretzels, crackers, and vegetables. It can also be used as a base for creamy soups and stews. Some variations of cheese sauce include adding different types of cheese, like blue cheese, or using other liquids, such as beer or wine, to create unique and diverse flavours.

The cheese sauce is also widely used in many professional kitchens and is considered an essential ingredient in creating a wide range of dishes. It can add flavour and creaminess to many dishes, making them tastier.