

## **Horseradish sauce**

4 servings

2-3 tbsp grated horseradish

25 g butter

2 tbsp wheat flour

2 dl milk

1 dl whipping cream

1 tbsp mustard

0.5 tsp salt

1 pinch white pepper

Melt the butter in a saucepan. Whisk in the flour and fry while stirring for about 1 minute.

Dilute with milk and cream, a little at a time while whisking.

Let cook for about 4-5 minutes.

Dilute with milk for the right consistency.

Season with grated horseradish, mustard, salt and pepper.