

## Mustard and horseradish sauce

3 dl standard milk  
2 dl cream  
1.5 tbsp wheat flour  
3 pinches salt  
1 pinch white pepper  
25 g butter  
4 tbsp Scanian mustard  
2 tbsp grated horseradish

Pour milk and cream into a saucepan.

Dust over the flour. Whisk so that the flour does not clump.

Bring to the boil while stirring and cook for a few minutes while whisking.

Add the butter, mustard and horseradish.

Season with salt and pepper.