

This project was funded by the Community Support Levy through the  
Tasmanian Government.

# parsley sauce

## PREPARATION

### ingredients

300gm butter  
pinch nutmeg  
2 tablespoon plain flour  
1 ½ cups milk  
½ cup dried parsley flakes

### method

Melt butter in a small saucepan over med heat, until foaming  
Add flour and nutmeg Cook stirring for 1-2 minutes  
Gradually mix in the milk until combined and smooth  
Cook stirring for 3-4 minutes until slightly thickened  
Season with salt & pepper  
Remove from heat and add parsley

