

BECHAMEL

Meaning: Béchamel is a smooth, creamy white sauce made from a roux of butter and flour mixed with milk, commonly used in cooking.

1. The creamy texture of the béchamel sauce made the lasagna incredibly rich.
2. To achieve the perfect béchamel, it's essential to whisk continuously while adding milk.
3. Many chefs consider béchamel the mother sauce of French cuisine due to its versatility.
4. She topped her cauliflower gratin with a generous layer of béchamel.
5. A classic mac and cheese recipe often starts with a velvety béchamel.
6. He added a pinch of nutmeg to his béchamel for an extra layer of flavor.
7. Béchamel can be transformed into cheese sauce by simply stirring in grated cheese.
8. The béchamel served as a base for the decadent seafood casserole.
9. Learning to make a flawless béchamel is a rite of passage for culinary students.
10. Their signature dish featured roasted vegetables smothered in a smooth béchamel.

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