

Swedish Meatball Cream Sauce

- 40 g butter
- 40 g plain flour
- 300 ml bouillon
- 150 ml thick heavy cream*
- 2 tsp soy sauce
- 1 tsp Dijon mustard

1. Melt **butter** in a pan.
2. Whisk in **flour** and **stir for 2 minutes**.
3. Add **bouillon** and continue to stir.
4. Add **cream**, **soy sauce** and **mustard**.
5. Bring it to simmer and allow sauce to thicken.



Variations:

- * **[milk + oil]** – 160 ml of milk and 80 ml of oil for 237 ml (1 C) of heavy cream
- [milk + Greek yogurt]** – Equal parts milk and Greek yogurt (=75 ml milk + 75 ml yogurt)
- [milk + cornstarch]** – To replace one cup of heavy cream, mix 2 T cornstarch into 240 ml milk, whisking well to break up any clumps. Cornstarch requires heat to thicken, so add the slurry to soups and sauces and simmer for at least 1 minute to activate the cornstarch.