

## White Sauce (Serves 1)

## Ingredients

- 2 tablespoons MCT Oil
- 1 level tablespoon plain flour
- 190ml skimmed milk

## Method

- 1. Heat the oil.
- 2. Add the flour gradually and beat well with a wooden spoon.
- 3. Add the milk gradually, stirring continually.
- 4. Cook for 5 minutes until the sauce is thick and smooth.

Recipe taken from MCT Oil Recipes booklet by Nutricia Metabolics

