

Delicious Milk & Cheese Sauce for Easy French Crepes (vegetarian & gluten-free)

The Daily Basil Blog
1.25 cup sauce

Prep Time 1 minutes
Cook Time 6 minutes

Instructions

- 1 In a saucepan, over medium heat, bring the milk close to the boiling point, where it starts to steam. Stir often with a whisk.
- 2 Add the seasonings. Mix the corn starch into the water, stir and add to the sauce. Stir continuously.
- 3 Continue heating the sauce, while stirring, until it boils and let it simmer for 30 seconds. Keep stirring.
- 4 Remove from the pan from the heat, and add the cheese. Stir until melted. Your sauce is ready.
- 5 For the savoury crepe, sprinkle a little cheese and melt or apply a delicious sauce to the top.

Note: This sauce can be stored in the fridge for up to three days or frozen.

[Watch the video.](#)

Cooking
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www.thedailybasil.com

YouTube-[Debbie Esplin](#)

Ingredients

- 1 cup oat milk, or any milk
- 1 tsp. corn starch
- 2 tsp water
- 1/2 tsp salt, pepper, Provence herb mix
- 1/3 cup goat or any cheese

Note: This sauce is good with any savoury recipes, especially, fish, seafood, poultry, pasta, and tofu dishes.

Note: This recipe is gluten-free and is vegan if you use a non-dairy milk.

