# Bechamel Sauce

## Ingredients

- 1 cup salted butter (2 sticks)
- 1 cup flour
- 4 cups milk, warmed
- 8 egg yolks, lightly beaten
- pinch of ground nutmeg

## Steps

1. Melt 2 sticks butter over low heat.
2. Whisk in 1 cup flour to make a smooth paste. Cook for a minute, but do not brown.
3. Whisk in 4 cups warm milk. Simmer until it thickens. Do not boil.
4. Stir in 8 egg yolks with a pinch of nutmeg.