

Recipe No.	Name		Category				
24.2	Mornay Sauce		Sauces, white sauce derivatives				
Yield	Portion Size		No. Portions				
1 qt. (0.95 L)	2 fl. oz. (60 mL)		16				
US Quantity	Metric Quantity	Ingredient	PHF (TCS)				
1 qt.	0.95 L	White Sauce (recipe 21.1)	•				
2 oz.	60 g	Gruyère cheese, grated	•				
2 oz.	60 g	Parmesan cheese, grated	•				
to taste		salt					
to taste		white pepper					
Method			CCP				
1. Bring white sauce to a boil.							
2. Lower heat to very low. Add both cheeses and stir until incorporated. Once the cheese is melted, remove the sauce from heat. The sauce can be kept warm in a bain marie or hot water bath above 135°F (57°C). (Do not allow the sauce to boil again as it can cause the cheese to become grainy.)			CCP				
Portion (g)	Calories	Fat (g)	Protein (g)	Carbohydrate (g)	Cholesterol (mg)	Sodium (mg)	Fiber (g)
64	95	6.65	4.27	4.71	19.32	174.00	0.09

Note: While this sauce is traditionally made with Gruyère and Parmesan cheeses, other *aged* cheeses can be substituted.