



## Mornay Sauce

80g **HACO Cream Soup Base powder**  
200ml Cooking cream  
800ml Water  
4 Egg Yolk  
50g Gruyere Cheese

- Mix **HACO Cream Soup Base powder** with the Luke warm water. Bring to boiled and stir constantly. Add in the cream and bring to a quick boiled. Remove from heat, and then stir in Gruyere cheese, stirring until cheese melts. Let the liquid cold down then stir in the egg yolk.