**Mornay Sauce**

Ingredients:

* 24 oz Whole Milk
* 1 ½ oz All Purpose Flour
* 1 ½ oz Butter
* 1 Onion Piquet (studded with 1 bay leaf and 5 whole cloves)
* 1/8 Teaspoon nutmeg
* 1/8 Teaspoon White Pepper
* 1 Teaspoon Salt
* 1 ½ oz Parmesan Cheese
* 1 ½ oz Asiago Cheese
* 1 oz Heavy Cream

M.O.P:

1. In another saucepan, melt the butter over moderate heat.
2. Gradually add flour to the butter to make a roux. Using a wooden spoon, mix thoroughly, and cook it approximately 3 minutes to make a white roux.
3. Add the milk into the roux whisking constantly.
4. Once the milk is all incorporated, add the onion piquet. Heat the sauce to a boil, stirring constantly, and immediately reduce to a simmer. Simmer for at least 10- 15 minutes.
5. After simmering the sauce, remove the onion piquet.
6. Season to taste with the salt, pepper and nutmeg.
7. Lower the heat to low and stir in the cheese to melt.
8. Once the cheese is melted, Finish with heavy cream.
9. Take sauce off the heat and serve over pasta. Garnish with parmesan cheese.