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Michel Roux, OBE ([mi. ɪ ʁu]; 19 April 1941 – 11 March 2020), also known as Michel Roux Snr., was a French chef and restaurateur working in Britain. Along with his brother Albert, he opened Le Gavroche, later to become the first three Michelin starred restaurant in Britain, and The Waterside Inn, which was the first restaurant outside France to hold three stars for 25 years.

~~Michel Roux - Wikipedia~~

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Stir with a whisk and cook gently for

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2-3 minutes to make a roux. 2 Pour the cold milk onto the roux, whisking as you do so, and bring the sauce to the boil over a medium heat, whisking continuously. When the sauce comes to the boil, lower the heat and simmer gently for about 10 minutes, stirring the sauce frequently.

~~Michel Roux 's ultimate béchamel recipe | Taste of France~~

Michel Roux: Sauces is a small (6 1/2" x 8 1/4") hardcover with a glossy jacket. On its cover is a close-up photo of a voluptuous ribbon of a white sauce draping off of the tip of a wire whisk. Its 304 pages include 155 recipes divided into 14 chapters:

~~Cookbook Review: Sauces | The City Cook, Inc.~~

"Michel Roux's Sauces is the

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