

The Ultimate White Garlic Pizza Sauce Recipe (Creamy & Homemade)

(White Garlic Pizza Sauce) elevates your homemade pizza game to a professional level.



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10 min

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INGREDIENTS

2 tablespoons Butter: Unsalted is preferred so you can control the sodium.

3 cloves Garlic: Freshly minced is a must for that pungent, aromatic punch.

2 tablespoons All-purpose Flour: This acts as the thickening agent for your roux.

1 1/2 cups Whole Milk: Provides the richest texture and creamiest finish.

1/4 cup Parmesan Cheese: Freshly grated melts much better than the canned variety.

1/2 teaspoon Salt: To enhance all the savory notes.

1/4 teaspoon Black Pepper: Freshly cracked for a bit of a bite.

1/4 teaspoon Nutmeg (Optional): A classic addition to white sauces that adds a subtle warmth.

DIRECTIONS

- 1. SautØ the Garlic:** In a medium saucepan, melt the butter over medium heat. Once it's bubbling, add your minced garlic. SautØ for about 1-2 minutes. You want it to be fragrant but not brown, as burnt garlic becomes bitter.
- 2. Create the : Roux:** Sprinkle the flour over the garlic and butter mixture. Stir constantly for about 1 minute. This "cooks out" the raw flour taste while creating the base that will thicken your sauce.
- 3. Whisk in the : Milk:** Gradually pour in the milk, whisking constantly to prevent lumps from forming.
- 4. Thicken:** Continue to cook over medium heat, whisking frequently, for about 3-5 minutes. The sauce should thicken enough to coat the back of a spoon.
- 5. Add : Flavor:** Stir in the Parmesan cheese, salt, pepper, and nutmeg (if using). Continue to cook for another 1-2 minutes until the cheese is fully melted and the sauce is velvety smooth.
- 6. Cool and : Spread:** Remove the pan from the heat. Let the sauce cool slightly before spreading it onto your pizza dough. It will continue to thicken as it cools.

SWAPS & NOTES

. 1/4 teaspoon Black Pepper: Freshly cracked for a bit of a bite. 1/4 teaspoon Nutmeg (Optional): A classic addition to white sauces that adds a subtle warmth.

Swaps and Notes The Milk: If you want an even more decadent sauce, you can swap half of the milk for heavy cream.

For a lighter version, 2% milk works, though the sauce will be slightly thinner.

The Cheese: While Parmesan is traditional, you can swap it for Pecorino Romano for a saltier, sharper kick, or even a bit of Asiago.

TIPS FOR SUCCESS

Whisk Constantly: The key to a smooth sauce is the whisk.

When adding the milk, go slowly at first to ensure the flour and butter integrate perfectly.

Don't Overheat: Once you add the Parmesan, keep the heat low.

High heat can cause cheese to become stringy or oily rather than melting into the sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-white-garlic-pizza-sauce-recipe-creamy-homemade/>