

The Secret to Irresistible Homemade White Pizza Sauce You'll Want to Put on Everything

Simple ingredients, bold flavor:



CREAMY WHITE PIZZA SAUCE

You Will Need

2 tablespoons unsalted butter
1 teaspoon garlic, pressed or finely grated
2 tablespoons all-purpose flour
....

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 1/4 cups whole milk
1/2 cup heavy cream
3 cloves garlic, minced
1/2 cup freshly grated parmesan cheese
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 teaspoon crushed red pepper flakes (optional, for a little heat)
1 teaspoon dried Italian herbs or fresh chopped parsley (optional)

DIRECTIONS

- 1.** Melt the Butter and SautØ Garlic: I start by melting the butter in a medium saucepan over medium heat. Once it's melted and starting to bubble slightly, I add the minced garlic and sautØ for about a minute. The kitchen instantly smells amazing.
- 2.** Make the Roux: I whisk in the flour and cook it for about one minute until it's lightly golden. This step helps thicken the sauce and ensures a smooth texture.
- 3.** Add Milk and Cream: Slowly, I pour in the milk and cream while whisking constantly to avoid lumps. I keep whisking until the mixture begins to thicken, about 3-4 minutes.
- 4.** Stir in Cheese and Seasonings: I remove the pan from the heat and stir in the grated parmesan cheese, salt, pepper, and red pepper flakes. If I'm in the mood, I add a pinch of Italian herbs or fresh parsley for extra flavor.
- 5.** Taste and Adjust: I always give the sauce a taste and adjust the seasoning if needed. Sometimes I add a touch more cheese or a squeeze of lemon juice if I want brightness.
- 6.** Use Immediately or Store: This sauce is ready to use right away on pizza crust, but it also stores well. If I make it ahead of time, I let it cool and store it in an airtight container in the fridge for up to three days.

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

Original recipe: <https://chefmaniac.com/the-secret-to-irresistible-homemade-white-pizza-sauce-youll-want-to-put-on-everything/>