**STEWED SPINACH WITH RAMSON**

**Ingredients**

25 g butter

2 T flour

5 dl milk

4 dl frozen, chopped spinach

A generous handful of rinsed, chopped or snipped ramson (wild garlic)

Salt, pepper

**Instructions**

Melt the butter in a casserole.

Add the flour and stir with a whisk until you have a roux.

Add the milk gradually while stirring with a whisk. Continue stirring with the whisk until you have a smooth sauce.

Add the spinach and ramson.

Stir through with a wooden spoon.

Season with salt and pepper.

The sauce is ready when the spinach has collapsed.

Serve with e.g. salmon or as a vegetarian sauce with pasta.