



## *Basil Cream Sauce*

### *Ingredients*

*2 cups fresh basil leaves  
4 cloves garlic, minced  
1/4 cup olive oil  
1/2 cup grated Parmesan cheese  
1 pint light cream  
7-2-1 to Taste*

### *Directions*

*In a food processor, combine basil and garlic. Begin processing, and pour in olive oil in a thin stream. Process for about 40 seconds, or until mixture begins to emulsify. Add pine nuts and Parmesan, then blend for 1 minute.*

*Heat cream in a saucepan over low heat until simmering. Pour 1/2 of the hot cream into the processor with basil pesto, and pulse for 20 seconds to incorporate. Pour mixture back into cream, and simmer for 5 minutes, or until thickened.*