



Basil Cream Sauce

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

I came up with this creamy basil sauce recipe when I couldn't find one online. I put it on everything. It can be reheated in the microwave without separating. I love the light green color it displays beautifully over tricolor or regular pasta, salmon, and grilled chicken.

Ingredients

- 2 cups fresh basil leaves - 4 cloves garlic
- minced - $\frac{1}{4}$ cup olive oil - $\frac{1}{2}$ cup grated Parmesan cheese - 2 ounces pine nuts - salt and pepper to taste - 1 pint light cream

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine basil and garlic in a food processor.
Dotdash Meredith Food Studios Pour oil in slowly
2. with the processor running
3. until mixture begins to emulsify
4. about 40 seconds. Add Parmesan
5. pine nuts
6. salt
7. and pepper; blend for 1 minute. Dotdash Meredith Food Studios Bring cream to a simmer in a saucepan over low heat. Dotdash Meredith Food Studios Pour 1/2 of the hot cream into the food processor
8. and pulse for 20 seconds until incorporated with basil mixture. Dotdash Meredith Food Studios Transfer basil-cream mixture to the saucepan. Stir with cream until well blended
9. then simmer until thickened
10. about 5 minutes. Dotdash Meredith Food Studios