

View from the Fridge – Recipes from Brian Donkin

Recipe # 24 – Basil Sauce

Preparation time: 5 mins – Cooking time: 3 mins

Ingredients

50gms fresh basil, chopped roughly
2 wine glasses of whipping cream (1 glass whipped)
50gms grated gruyere or ementhal cheese
1 teaspoon of beurre manier (see sauces & side dishes for recipe)
1 tablespoon of butter
salt and pepper

Method

1. Put basil, 1 glass of pouring whipping cream and cheese into pot with salt and pepper.
2. Bring to the boil, whisk in beurre manier
3. Take off heat and fold in whipped cream and butter

See Stuffed Peppers with Basil Sauce recipe for picture