**Basil Pesto Alfredo**

**Sauce:**

2 oz. butter

1 tsp. flour

2 cloves garlic

2 cups heavy cream

¾ cup parmesan cheese

1 oz. cream cheese

1 Tbsp. chicken base

Salt and pepper to taste

½-1 cup of pesto

**Pesto:**

4 oz. basil leaves cleaned and picked

3 oz. garlic

3 oz. shallots

1 cup parmesan cheese

1 Tbsp. pepper

3/4 cup olive oil

**INSTRUCTIONS**

**Pesto:**

1. Put the garlic, shallots, and basil in the robot coup. Blend until it forms a paste.
2. Add the pepper and cheese, blend until paste.
3. Add the oil and blend until it forms a puree, making sure to scrape down the sides.

**Sauce:**

1. Melt the butter over medium heat. Add the garlic and cook until it begins to turn white, about 1 minute. Whisk in the flour and cook for another minute.
2. Add the cream and bring to a simmer. Stir often to ensure that the cream does not burn.
3. Once the cream begins to simmer, whisk in the parmesan and cream cheeses until smooth. If the sauce is too thick, add a little milk to thin it out. Add the chicken base, whisk until it is dissolved.
4. Start with ½ cup of pesto, whisk it in and adjust seasonings. If it needs more pesto, add some, a little at a time, until the sauce has a good basil flavor.