



Quail Mountain Fresh Basil

Cheese Tortellinis with Basil Cream Sauce

- 1/4 cup Fresh Basil, chopped
- 1/4 cup butter 1 1/4 cups cream
- 2 Shallots, minced 1 tlbs. flour
- 2 cloves garlic, minced 1/4 cup white wine
- 1 cup Parmesan Cheese, fresh ground
- 2 (9-oz) pkgs fresh cheese filled tortellinis,
cooked and drained

In a medium saucepan saute shallots and garlic in butter until softened. Add flour; cook and stir one minute. Stir in wine; cook one minute more. Slowly add cream, mixing until smooth. Add cheese; cook over medium heat until smooth and thickened. Add Fresh Basil; mix well and pour over hot cooked tortellinis. Garnish with Fresh Basil leaves.

Makes 4 to 6 servings.

*Creamy
Basil*

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