

Cilantro Cream Sauce

8 Ounces
1 Bunch
to taste

Heavy Cream
Cilantro- rough chop
Salt & Pepper

Method

Place cream in a saucepan and reduce by 1/3, add the remaining cilantro, immediately transfer the sauce to a blender. Make sure top is on and have a towel on top to block any hot liquid from spraying out of from the top. Puree until smooth. Season to taste with salt and pepper.