

PESTO GARLIC SAUCE

OVERVIEW

07-040

INGREDIENTS

Group 1

Ingredient	KG
Salted Butter	0.060
Cream Cheese	0.110
BAKELS PESTO BASE	-
Fresh Milk	0.240
Quickmelt cheese (grated)	0.085
Total Weight: 0.495	

Yield: 16 x 30-g serving

METHOD

How to do it:

1. Melt butter in a medium, non-stick saucepan over medium heat.
2. Add cream cheese and Bakels Pesto Base, stirring with wire whisk until smooth.
3. Over low heat, gradually add milk, whisking to smooth out lumps.
4. Stir in grated quick-melt cheese. Continue stirring until sauce reaches desired consistency.
5. Toss with hot pasta to serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Spreads