

# Basil Chevre

Name	Qty	Unit
Chevre	8	oz
Cream Cheese	8	oz
Basil leaves	2	cups
Olive Oil	1/2	cup

Yields  
1 servings

Allergies  
milk

Prep Instructions

## Basil Oil

1. Put the basil leaves and olive oil into a grinder. Grind until the temperature of the oil reaches 150 degrees Fahrenheit. It will heat up from the friction of the blades. This will take a few minutes.

The grinder I use can be found here:

[Amazon.com: Secura Electric Coffee Grinder and Spice Grinder with 2 Stainless Steel Blades Removable Bowls: Home & Kitchen](#)

2. Once the oil is at 150F, place a strainer lined with a paper towel over a bowl. Pour the oil into the strainer and let drain in your fridge for a couple of hours, or overnight.

## Basil Chevre

3. Pour the basil oil into the food processor with chevre and cream cheese and blend together till smooth.

4. Transfer to piping bag or small bowl for use.