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## Parmesan Cream Sauce 1.0

*From the Kitchen of Brett Broussard*

**1/2 tablespoon olive oil**  
**1 clove garlic (minced)**  
**1 tablespoon shallot (minced)**  
**1 cup heavy cream**  
**pinch fresh grated nutmeg**  
**1/4 cup fresh grated parmesan cheese**  
**salt and pepper**

Heat the olive oil in a large pan over medium heat and saute the garlic and shallots for approximately 1 minute. Add the cream, nutmeg, salt and pepper. Stir and bring to a boil and let the cream continue to simmer for 4-5 minutes. Add parmesan cheese and stir until cheese is melted. Remove from heat.

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