



Basil Oil

Basil oil is delicious drizzled over sliced tomatoes, but it can also be used in cooking and as a general salad dressing.

There are two simple ways of making it.

First whiz up the leaves with some olive oil in a food processor. Lightly heat the mixture in a pan for three or four minutes to release the flavour and then let it cool before pouring into a jar.

Alternatively, just put a large handful of the leaves in a jar of olive oil and allow it to rest for a month in a dark cupboard.

Pinch out the tops of your basil plants to ensure future growth is outwards and not upwards. Don't let them flower either.