Mrs Last’s Group

Basil Oil

**Ingredients:**
- 4 cups of packed basil leaves
- 2 cups of olive oil
- Extra spring of basil for each bottle of oil

**Equipment:**
- Knives
- Chopping board
- Paper towel
- Blender/stick blender
- Saucepan
- Fine mesh strainer
- Heat proof jug

**What to do:**
- Sterilise the bottles
- Wash basil well and dry completely**
- Combine basil leaves and olive oil in a blender.
- Puree the mixture until smooth.
- In a saucepan, simmer the olive oil and basil puree over medium heat for 45 seconds.
- Pour the heated mixture through a fine-mesh strainer into a bowl to remove the basil.
- Let the mixture sit for 10-15 minutes.
- Place a fresh, dry basil sprig into each jar
- Pour the oil into an airtight jar. (don’t include the dark liquid at the bottom of the bowl, which is water mixed with finely ground basil)

**Note** You must dry your basil completely as the water can cause the oil to spoil.

Season: Summer
Type: Sauce
Difficulty: Easy
Serves: 10
Recipe Source: epicurious.com
Fresh from the garden: basil