



Fresh Basil Oil

Ingredients

Large bunch fresh Basil (I used African Blue Basil and Serata Basil, you can use any kind of fresh Basil)
1/2 cup Grapeseed Oil
1/2 cup Extra-Virgin Olive Oil

Directions



Blanching the Basil Leaves

I have harvested 2 kinds of fresh Basil: African Blue Basil and Serata Basil. Rinse in cold water.



Ramona's BASIL GARDEN



On a paper towel, remove leaves from the stem.



Gather the leaves and put them in boiling water. Stir them very quickly for only 10 seconds. Turn off the burner and drain.



Ramona's BASIL GARDEN



Very quickly, place the hot basil leaves in an ice bath. It's just a bowl of water filled with ice. Move your basil around just a little bit.



And as you can see, the basil is very green. And the purple basil didn't do anything except darken the color of the green.



Ramona's BASIL GARDEN



Take out the basil leaves from the ice bath.



Pureeing the Basil Mixture

Place the Basil leaves in a blender.



Ramona's BASIL GARDEN



Add grape seed oil. Blend until very smooth. Add olive and process until very smooth.



This is the consistency. As you can see, this very much pureed.



Ramona's BASIL GARDEN



Pour into an air tight container and place in the refrigerator overnight.



Basil Oil

Remove the Basil Oil from the refrigerator. Set it out on the countertop bringing to room temperature.



Ramona's BASIL GARDEN



Strain this in 2 parts: First strain this through a strainer. Then strain through a gauze cloth or a cheese cloth, inside the strainer. This will remove any sediment.



Just pour through a strainer and stir. And you can see that the thicker pulp is staying behind. Discard the pulp.



Ramona's BASIL GARDEN



Take gauze cloth or cheese cloth and place inside the strainer. Pour the Basil Oil through the cloth and discard any sediment.



Pour it in an air tight container. The Basil Oil can be stored in the refrigerator for up to 1 month.