# Preserved basil

**Recipe Source:**

## Equipment:
- Thermomix or blender
- Spatula
- Spoons
- Clean jars with lids

## Ingredients:
- Basil
- Oil

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## What to do:
1. Remove all the basil leaves from the stems and place in the blender.
2. Add 1-2 Tbl sp of oil in on top of the basil.
3. Place the lid on the blender with the centre open and start to pulse the blender.
4. Once the basil has started to chop turn the blender to a medium-high speed and add a little more oil so that it starts to make a smooth paste.
5. You may need to scrape the sides of the blender and blend again.
6. Once you have a thick paste consistency fill the jars, leaving a little space at the top.
7. Pour oil slowly into the top of the jar so that all the basil is covered.
8. Use in anything you would use fresh basil for, but cover the top with a little oil after every use.