

Fresh Basil Oil

Swick

Makes 1 cups | Active Time: 20 minutes | Total Time: 20 minutes

Step 1: Blanching the Basil

- 1 large bunch fresh basil

First wash the basil and tear the leaves from the stem.

Bring a large pot of cold water to a boil and blanch the basil for about 10 seconds to set the color. Remove and immediately place into an ice bath to stop the cooking process.

Once cool, remove the basil and squeeze to remove the excess moisture. Press it between paper towels to ensure it is as dry as possible.

Step 2: Preparing the Oil

- 1/2 cup grapeseed oil
- 1/2 cup extra-virgin olive oil

To prepare the oil, place the blanched basil into a blender. Add the grapeseed oil and process until smooth. Add the olive oil and blend again until smooth.

Place into a container and refrigerate for at least 8 hours or overnight. This will allow the flavors to really blend together.

Step 3: Straining the Oil

Bring the basil oil to room temperature. Strain the oil through a sieve lined with cheesecloth. Once done, squeeze the cheesecloth to make sure most of the oil has been extracted.

Transfer the oil to a small squeeze bottle. Refrigerate for about 1 month.