



Recipe of the Week

BASIL DRESSING

Quick, easy, and perfect for the basil season ahead. Great with roasted fillets of lamb, chicken, or add to mayonnaise and use as a creamy dressing.

Ingredients

- 2 good handfuls of freshly picked basil**
- 1 small handful of freshly picked parsley**
- 1 plump garlic clove**
- 150 ml extra virgin olive oil**

Method

1. Put the basil leaves, parsley, peeled clove of garlic and the olive oil into the food processor, add a pinch of sea salt, and blitz to a thin, fragrant, green slush.
2. Brighten the flavour with a little lemon juice to taste.