

ASIAN HERBS

01/15/2014

Yield: **Approximately 4 cups**

Shelf Life: **16 Hours**

Equipment: Small lexan, green cutting board, chef's knife, dry measuring cup, digital scale, 1/6 pan with lid

Ingredients

1 wz. Cilantro
1 wz. Basil
1 wz. Green Onions - Chopped

Cilantro Procedure: 1 bunch (chopped) yields approximately 1.5 wz.

1. Fill a small lexan with water and ice.
2. Grasp the cilantro bunch by the stems and submerge in the ice water while shaking vigorously.
3. Remove the cilantro from water and dry by vigorously shaking over a sink.
4. Once dry, place the bunch on the cutting board.
5. **Remove the majority of the stems by slicing crosswise through the stems just under the leaves.**
6. Tightly roll the leaves lengthwise.
7. Cut across the roll of cilantro leaves to yield **1/4" - 1/8" slices**.

Basil Procedure: 2 cups (loosely packed) yields approximately 1 wz.

1. Remove the basil leaves from the stems, and discard the stems. Inspect the basil for quality, removing any damaged and bruised leaves.
2. Stack approximately 10 leaves of similar size.
3. Roll the leaves lengthwise.
4. Chop across the roll of leaves to achieve a **1/8" to 1/16" ribbon**.

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Blending Procedure

1. **Using a digital scale, measure** chopped cilantro, chopped basil, and chopped green onions into a mixing bowl.
2. Using gloved hands, mix well to ensure even distribution of ingredients.
3. Transfer to 1/6 pan, and store refrigerated.
4. Label, date, and rotate.

C: Dark green to light green herbs; visually 50% basil, 25% cilantro, 25% green onion
CUTS: Basil 1/8"; green onion 1/16"- 1/8"; cilantro 1/4" - 1/8"

T: Dry, not clumpy; Cellular

F/A: Fresh basil aroma; Basil, onion, & cilantro flavor

HR: 1/6 pan; Refrigerated

SL: 16 hours