

# BASIL RIBBONS

03/16/2017

**Yield:** 1/2 cup

**Shelf Life:** 16 Hours

**Equipment:** Dry measuring cup, green cutting board, chef knife,  
1/6 pan with lid

## Ingredients

**2 cups Basil (loosely packed)**

## Procedure:

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**.

C: Dark green to light green; 1/8" - 1/16" ribbons

T: Dry, not clumpy; Cellular

F/A: Fresh basil aroma and flavor

HR: 1/6 pan; Refrigerated

SL: 16 hours