

BASIL RIBBONS

Yield: 1/2 cup 1 wz = 6 TBL

Shelf Life: 16 Hours

Equipment: Green cutting board, chef knife, 1/9 pan with lid

Ingredients:

As needed Basil

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. Slice 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 **NOT BLACK**

T: Dry, not clumpy

F/A: Fresh basil aroma and flavor

HR: 1/6 pan; Refrigerated

SL: 16 hours