



# **basil**

## extra virgin olive oil

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### **5 wonderful ways to enjoy our *basil* extra virgin olive oil**

- drizzle onto a caprese salad (tomatoes, bocconcini cheese & fresh basil)
- blend with our strawberry balsamic (equal parts of each) for a fabulous salad dressing or summer chicken marinade
- drizzle onto pizza, pasta and risotto
- mix with equal parts of our traditional balsamic vinegar and marinade feta, chevre or brie... delicious served on fresh bread
- infuse into a pasta sauce

### **try blending with any of the following balsamic vinegars**

- traditional balsamic, aged up to 18 years
- strawberry balsamic
- fig balsamic
- raspberry balsamic

### **scroll down to check out the following recipes**

- ***spinach and basil pesto with pecorino cheese***
- ***ricotta and basil olive oil spread***

## spinach and basil pesto with pecorino cheese

### ingredients

- 1 cup packed fresh basil leaves, washed and dried
- 1 cup packed fresh baby spinach leaves, washed and dried
- 1/2 cup grated Pecorino Romano cheese
- 3 cloves of garlic, peeled
- 1/2 cup **dana shortt gourmet basil extra virgin olive oil or fresh & fruity olive oil such as Arbequina**
- 1/4 cup toasted pine nuts (optional)
- 2 teaspoons kosher salt or to taste

### method

1. In the jar of your blender (or use food processor) add the salt, garlic, spinach, and basil followed by the cheese, nuts, and olive oil. Process on low until smooth, about 10-15 seconds, stopping the machine to scrape down the sides as necessary.
2. Prepare your favorite type of pasta and toss the strained, hot pasta with the pesto (or use the pesto in sandwiches, in risotto, on pizza, in bruschetta, for stuffing chicken breasts...)

Makes about 2 cups of pesto

## **ricotta and basil olive oil spread**

This easy spread has an aioli-like consistency but uses no eggs. Instead, fresh, part- skim ricotta stands in lending a creamy texture and richness.

I toasted some bread and liberally slathered it with the spread. However, it would be equally delicious as a mayonnaise replacement, a dip for crudité, or spread for fresh grilled salmon.

### **ingredients**

- 1½ cup part skim ricotta cheese
- ½ cup **dana shortt gourmet basil extra virgin olive oil**  
or a fruity olive oil such as **arbequina**
- 1, five-inch sprig of fresh basil, washed and dried
- 1 clove fresh garlic, smashed
- 1 tablespoon fresh squeezed lemon juice
- 1 teaspoon sea salt or to taste

### **method**

1. Place the ingredients inside the bowl of a food processor or blender and process until creamy and smooth in consistency.
2. Adjust seasoning and store tightly covered in the refrigerator for up to three days.