

# LIMELIGHT DELIGHTS

Recipes with Limelight Basil, prepared especially by leading Thai Chef, Sunthree of Thai Wild Rice restaurant.\*

## LIMELIGHT ANTIPASTO ROAST TOMATO

*“A classic vegetarian option making the most of fresh ingredients. Once again an excellent starter and very simple to prepare – perfect for outdoor entertaining,” says Sunthree.*

1	baby mozzarella cheese - cut into small cubes
2	large vine-ripened tomatoes - sliced into halves cross wise
20 blades	Limelight basil leaves roughly chopped
pinch	Murray River pink salt
pinch	freshly ground black pepper
as needed	extra virgin olive oil

Brush baking tray with a little of the oil and place tomato halves cut-side up on the tray. Roast in the oven at Celsius 120 degrees for 10 minutes.

Toss the rest of the ingredients in a salad bowl with enough olive oil to coat them. Divide into four equal portions and heap onto tomato halves. Reheat in same hot oven for another three minutes.

Serve with a garnish of fresh Limelight Basil.

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ENJOY LIMELIGHT BASIL IN YOUR GARDEN AND IN YOUR KITCHEN THIS SPRING AND SUMMER. LIMELIGHT BASIL IS A PREMIER RELEASE OF BEDDING PLANTS AUSTRALIA AND WILL BE AVAILABLE FROM LEADING GARDEN CENTRES ACROSS AUSTRALIA.

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