

LIMELIGHT DELIGHTS

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

“Limelight Basil has a lovely peppery flavour making it excellent for both cooking and salads. These simple recipes are just some ways in which you can enjoy this wonderful new basil,” says Sunthree.

LIMELIGHT LARB OF VENISON

“A larb is a traditional Thai minced dish which is quick and simple to make, and can be served as a starter or as a dish among main courses. Traditionally quite hot, the heat can be varied by the amount of chilli powder added.”

300gms	Venison fillet (can also use beef, chicken or pork)
2 tbsp	fish sauce
3 tbsp	lime juice
½ tbsp	raw sugar
4 cloves	eschallot thinly sliced
2 cloves	garlic - crushed and chopped
4 blades	kaffir lime leaves - julienne
2 tbsp	coarsely pounded roasted glutinous rice
1 stalk	lemongrass - finely sliced (tender stem and leaves only)
20gms	Limelight Basil - leaves washed and torn
20gms	mint leaves
2-3 stems	spring onions
handful	coriander leaves
Dried chilli powder - your choice of how much!	

Add venison mince to 20ml of water in a pot and gently bring to the boil. Take off the stove and drain liquid off. Transfer into a large mixing bowl and add the rest of the ingredients and toss and mix.

Serve on a bed of lettuce leaves with a few cucumber slices on the side.

*Sunthree has been a leading chef and owner of Thai restaurants in Sydney for 20 years & for the last four years at her restaurant, Thai Wild Rice, 160 Flinders Street, Darling Hurst, ph (02) 8354 0088

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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