

# LIMELIGHT DELIGHTS

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

## LIMELIGHT LON (DIP) of BLUE SWIMMER CRAB

*“Perfect for summer with a white wine, this dish is great for entertaining or as a welcoming starter when guests arrive. Leaves of Limelight are deep fried and the flavour combines beautifully with the crab,” says Sunthree.*

For the Lon:

300gms	cooked crab meat
200ml	coconut milk
4 tbsp	Spanish onions - finely chopped
1 tbsp	raw sugar
4 tbsp	fish sauce
pinch	sea salt
½ tsp	white pepper
2	coriander roots - washed and pounded
2	lightly beaten eggs
2 tsp	vegetable oil

Heat oil in saucepan. On low heat sweat the onion in oil until soft and caramelized. Add the rest of the ingredients, mix well and bring to the boil. Turn the heat down and continue to simmer for 10 minutes. Allow to cool before serving.

Serve on a large platter with these dipping choices:

Basil leaves hot (large)	pluck the leaves, wash & dry, lightly dust them with plain flour and drop into oil until crisp
1	cucumber cut into batons
handful	green beans - topped & tailed and steamed for 2 minutes
handful	lettuce leaves
2	carrots cut into batons
1 stick	celery, stringy part removed and cut into batons

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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.

For further information: [www.beddingplants.com.au](http://www.beddingplants.com.au) or [mail@beddingplants.com.au](mailto:mail@beddingplants.com.au).