

ANOTHER
HERB HERBERT FAVOURITE HERBS
FACT SHEET

Basil Magical Michael

Ocimum basilicum 'Magical Michael'



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Basils are rich in volatile oils, which often vary considerably within the same species and according to growing conditions.

The composition of oils in a particular plant affects its aroma, flavour and uses, and may make identification difficult.

The name *Ocimum* is from the Greek *okimon*, used by Theophrastus for basil.

DESCRIPTION

Ocimum basilicum 'Magical Michael' is an All American Selection winner for 2002. The leaves are dark green and have a strong sweet basil fragrance and flavor. The creamy-white and purple flowers are borne in terminal racemes from summer to mid autumn and provide a spectacular display.

PARTS USED

Leaves and flowers.

PROPERTIES

Rich in essential oil.

USES OF THE HERB

Culinary

Use in dishes as you would sweet basil. Flowers can be used as a garnish or added to salads to provide color.

CLASSIC BASIL PESTO

Our version of classic Basil Pesto includes a small portion of Pecorino Romano cheese. A true Genoa pesto usually specifies equal quantities of Sardo Pecorino and Parmesan cheeses. Romano Pecorino is a much sharper cheese than Parmesan. Increasing the proportion of Pecorino achieves a better balance of flavor.

- 2 cups fresh basil leaves
- 2 large garlic cloves
- ½ cup freshly grated parmesan cheese
- 2 tablespoon freshly grated pecorino romano cheese
- ¼ cup pine nuts or walnuts
- ½ cup olive oil
- Salt and freshly ground pepper

Combine the basil, garlic, cheeses, and nuts in a food processor or blender. Process to mix. With the machine running, slowly add the olive oil. Season to taste with salt and freshly ground pepper and process to the desired consistency. Let stand 5 minutes before serving.

Yield: About 1 cup



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Ornamental

The brilliant purple and white flowers make this basil a wonderful mass planting in the perennial border. Ideal for container growing.

Companion Planting

Bees are attracted to the masses of tiny flowers borne in summer making this a great plant for companion planting also improves the performance and taste when grown near tomatoes.

Medicinal

Internally used for feverish illnesses especially colds and influenza, digestion and nausea.

CULTIVATION

Frost tender. Prefers rich, light, well-drained soil in sun. Sensitive to slugs, aphids, white fly, spider mites. Bred to be Fusarium resistant.

HARVEST

Stems are cut as they are required for culinary purposes throughout the growing season and used fresh or dried.

Flowers can be picked when required.

