

Lingot Dwarf Basil

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Dwarf Basil is even more fragrant than its cousin the sweet basil. They have an exquisite and powerful similar taste, that goes perfectly with salads, vegetables hash, pastas or even deserts like seasonal fruit salad. Enjoy the Véritable Lingot® technology: 100% natural and ready-to-use refills with no pesticides or GMO's (patent-pending). Dwarf Basil Lingot® compatible with the whole Véritable® Garden range.

PRODUCT DETAILS

Aesthetically pleasing, fine green basil is so fragrant that it intensely spices up your dishes. Its exquisite, powerful flavor is perfect for crudités, pan-fried vegetables and pasta dishes. Basil is rich in antioxidants and micronutrients. It also helps combat certain gastric disorders and stress. It's an excellent daily companion!

How do you cook dwarf basil?
Fine green basil is ideal for salads, sauces, soups, pasta dishes, pizzas, tomato dishes and meat dishes. It goes well with ingredients such as pine nuts, Parmesan, garlic and olive oil. Add it fresh at the end of cooking to preserve its aroma. It is also amazing in pesto.

For a more original pleasure, add it to your seasonal fruit salad with a touch of whipped cream, or combine it with apple for a Green Attitude fruit juice!

Tips for successfully growing your dwarf basil
Patience, it grows! Fine green basil likes to take its time.
It grows in layers, with numerous branches giving rise to small leaves. Wait until there are at least 3 knots on the stem before harvesting for the first time (about 15 cm high).

From 4-5 weeks or when the plant has 3 nodes on the stem, you can start harvesting. Cut a stem 1 cm above a node (no more!). Be sure to leave at least 10 cm of stem. Give priority to cutting the tallest leaves and those that shade the other Lingots. You can then enjoy your basil every week for 4 to 6 months.

It's important to prune and harvest your herbs regularly, before the leaves reach the light.

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Specs

Product Attributes

EAN:	3760262511337
Manufacturer number:	VLIN-O10-BAS026
Product weight:	0.04 kilograms

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