



truflavour  
BY MONIN®

*Basil Recipes*

MONIN®

# BASIL HUMMUS

**YIELD** 1 cup

**ACTIVE TIME** 5 minutes

**TOTAL TIME** 5 minutes

## INGREDIENTS



1 cup prepared hummus

2 Tbsp. (4 pumps) TruFlavour Basil By Monin



## PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly, and refrigerate until use.



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# BASIL CAESAR

**YIELD** 1 cup

**ACTIVE TIME** 5 minutes

**TOTAL TIME** 5 minutes

## INGREDIENTS



1 cup prepared Caesar dressing

2 ½ Tbsp. (5 pumps) TruFlavour Basil By Monin



## PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



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# BASIL FETA DIP

**YIELD** 1 pint

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- 7 oz feta cheese
- 1/2 cup milk
- 1/2 cup sour cream
- 1 lemon, juiced
- 2 ½ Tbsp. (5 pumps) TruFlavour Basil By Monin
- 1/2 tsp. chili flakes
- 1/4 tsp. garlic powder

## PREPARATION

1. Combine all ingredients in a blender and blend on medium speed until mostly smooth, leaving small chunks of cheese.
2. Taste for seasoning and transfer to a tightly sealed container, and refrigerate for 30 minutes before serving.



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# BASIL CROUTONS

**YIELD** 3 cups

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- 1 baguette cut into 1-inch cubes
- 1 stick of butter, melted
- 3 cloves garlic, minced
- 2 Tbsp. (4 pumps) TruFlavour Basil By Monin
- 1/4 cup parmesan



## PREPARATION

1. Preheat your oven to 350°F.
2. In a mixing bowl, toss all the ingredients together besides the parmesan.
3. Place the croutons on a baking sheet lined with a silpad. Put the croutons in the oven for 10 minutes, then toss them around and add the parmesan. Place them back in the oven for another 10 minutes.
4. Remove from the oven and allow to cool for 10 minutes. Serve immediately or store them in a tightly sealed container at room temperature.



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# HONEY BASIL VINAIGRETTE

**YIELD** 1 pint

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- 1/2 cup rice wine vinegar
- 1/4 cup honey
- 2 ½ Tbsp. (5 pumps) TruFlavour Basil By Monin
- 1 Tbsp. Dijon Mustard
- Zest of a lemon
- 1 cup oil
- Salt and pepper to taste

## PREPARATION

1. In a blender, combine all ingredients except for the oil and set to medium speed.
2. Once all the ingredients are blended, remove the lid of the blender and slowly drizzle in the oil while still running at medium speed.
3. Once all the oil is added in, turn the blender on high and blend for 30 seconds.
4. Taste for seasoning and then transfer to a tightly sealed container and store in the refrigerator.



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