

»Drying and Storing Basil«

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As a mode of improving on the shelf life of vegetables, preservation is done using simple technologies for continuous supply.

As basil crop is used for bushera and salads, first harvest it, wash it and pinch off the leaves followed by putting it in oven which is set at 195 degrees centigrade for 45 minutes. After, remove from oven and crash.

Basil processing

Put basil powder in container using funnel and finally apply a tea spoon of it into fresh ingredients.