

FACT SHEET

BASIL

Abundant bunches of leaves with a rich fragrance. This quick growing annual herb looks attractive and has a sweet, spicy flavour that complements many dishes.

Best time to sow:	Warm zones – Spring to Autumn, Temperate and cool zones – Spring to early Autumn
Best in:	Vegie patches, pots
Where to grow:	Full sun to part shade
Harvest time:	6 weeks
Recipe Ideas:	Pesto, basil and chicken pasta, bruschetta, garnish



PLANTING TIPS

- Sow seeds directly into a well drained soil or good potting mix
- They are a very small seed so you only need to cover them lightly (around 3mm deep) keep them moist.
- Thin out if there are too many seedlings so plants are roughly 30cm apart.

GROWING GUIDELINES

- Fertilise regularly with **Yates® Thrive® Vegie & Herb Liquid Plant Food** to encourage large tender leaves.
- Pinch out flower buds when you see them to keep the plant productive for longer
- Snails and slugs also love the taste of basil, so watch out for them.

HARVESTING TIPS

- Harvest regularly to keep the plant bushy and to promote extra leaf growth.