

Dill oil

(Makes about 125ml)

Roughly chop 75 g [dill](#) and put in a food processor with 150ml mild flavoured olive oil and 1 tsp sea salt.

Whizz up until the leaves are finely chopped then transfer to a saucepan and heat until the mixture is too hot to touch but not boiling.

Allow to cool a little and filter into a small bowl or jug set in a bowl of ice, this will take an hour or so. You can use kitchen paper to line the sieve or a new J cloth.

Transfer your dill oil to a clean sterile bottle and it will keep in the fridge for several weeks.

It may go cloudy and a little thick when it is cold but this soon clears as it warms up.

You can make several bottles and freeze to use in the winter months.

You can use this method for [parsley](#) and [chervil](#) as well, and even perennial herb leaves like [chives](#) and [tarragon](#).

