

## Oil infusion

MAKES 1 OIL INFUSION IN A JAR OF C.A 250-300 G/8-10 OZ SHELF-LIFE 6 MONTHS OR 1 YEAR IF YOU USE VITAMIN E

## Ingredients

<u>Oil of your choice</u> c.a 250-300 g/8-10 oz or to fill up the jar <u>Dried flowers or herbs of your choice</u> c.a 50 g/1.76 oz or to fill up half of the jar <u>Optional additives</u> 1% Vitamin E\* \*See making steps for details

## Tools

- <u>Glass jars</u>
- <u>Heat-resistant mason jar</u>
- <u>Teaspoon</u>
- <u>Nut-milk bag</u> or pair of stockings or a thin muslin cloth

| Instructions   | Notes |
|--|-------|
| • Fill the jar with flowers and oil.                     |       |
| • Leave the jar in a dark place to infuse for at least 2 |       |
| weeks (ideally 4-6 weeks) or cook the herbs bain-        |       |
| marie in a heat-resistant jar for 30-40 minutes.         |       |
| • Wrap the top of the jar with the cheesecloth.          |       |
| • Pour the oil from the old jar to a new empty one.      |       |
| Optionally add Vitamin E                                 |       |
| • Label the jar (name, ingredients, date of infusion).   |       |

