



Basil 'Pesto perpetuo' *Ocimum citriodorum*

Looks smart, tastes great! Its dense columnar growth and white variegated leaves give this basil a majesty and appeal like no other.

Derived from a plant of Lesbos basil found with white margins on the leaves, it has become one of the most popular boutique Basils in America. The scent is a compelling floral blend of spice and lemon, and the leaves can be used in pestos, soups, salads, on fish and in desserts. Because it never flowers, it never slows down, as basils usually do when they flower and set seed.