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Thai - Basilikum

Thai Basil

Ocimum basilicum

The Thai Basil is a main component in the more and more popular far-eastern cuisine of Thailand and Vietnam. The light sweet taste of the aromatic leaves that grow on dark, purple stalks, reminds one of anise and liquorice. The sprouts can be harvested freshly throughout the summer. The plant makes also a rather pleasant sight since the leaves are beautifully contrasting the inflorescences and the pinky-purple flowers. The Thai Basil differs greatly from the European basil species. In Asia it is used to spice up salads and fish dishes as well as in many chicken dishes and curries with coconut milk. The either whole or chopped leaves are added only at the end of the cook

Natural location: The Thai Basil originally comes from Thailand and Malaysia.

Cultivation:

Place: The Thai Basil likes to be kept in a sunny or at least half-shaded place. Since the plant is rather sensitive to frost, it should only be moved outdoors from mid May.

Care: Don't keep the Thai Basil too moist, and check regularly for slugs during summer, when the pot is kept outdoors. Drying the leaves is by the way not a good idea since the aroma will fade off quickly, and with storing them in the freezer you will only get sludgy leaves after defrosting.

During the winter: Thai Basil is an annual plant and dies off as soon as the winter starts.

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