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15305

BIO - Kerbel

Organic - Chervil

Anthriscus cerefolium

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Chervil produces an aniseed-like scent and is an import plant for bees and bumblebees. Cultivated in a pot, it reaches about 20 cm height, but it can also grow up to 70 cm in the open. Besides, you better refrain from collecting Chervil in wild nature since there is a high risk to mistake the poisonous Hemlock for Chervil. Chervil is a popular and fitting herb for soups and stews (e.g. chervil soup), dressings and remoulade sauce, roast lamb, fish dishes, scrambled eggs, omelette and braised tomatoes. Since it is one of the first herbs that can be harvested within the year,

Natural location: Chervil is native in west Asia and south eastern Europe.

Cultivation: The best time for propagation is starting in February at a sunny place indoors as the seed is a light germinator. Scatter the seeds onto moist coconut substrate or organic herbal soil and slightly press them on. Cover the seed container with clear film to prevent the soil from drying out, but don't forget to make some holes in the clear film and take it every second or third day completely off for about 2 hours. That way you avoid mold formation on the potting compost. Place the seed container somewhere bright and warm with a temperature between 20°C and 25° Celsius and keep the surface of the earth moist, but not wet (ideally using a water sprayer). Depending on the propagation temperature the first seedlings will come up after two to five weeks. Seedlings that are already raised indoors can be planted out with beginning of May. As soon as there is no more night frost expected, you can move the seedling with its complete root ball, to avoid stress for the plant.

Place: A semi-shaded spot is the best place for cultivating Chervil. In the open nature it is often found near a shaded forest's edge. In cultivation, Chervil prefers to stay at its initial place and should preferably not be moved or only be moved with its entire root ball.

Care: Keep the soil always moist, but not wet. Water your plant as soon as the top layer of the earth has dried out. Fertilize the plant either very modest with compost or organic fertilizer for herbs, or don't fertilize at all.

During the winter: Sow again the next year.