

ANOTHER
HERB HERBERT FAVOURITE HERBS
FACT SHEET

Basil African Blue

Ocimum 'African Blue'



Any enquiries can be directed to:
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Basils are rich in volatile oils, which often vary considerably within the same species and according to growing conditions.

The composition of oils in a particular plant affects its aroma, flavour and uses, and may make identification difficult.

The name *Ocimum* is from the Greek *okimon*, used by Theophrastus for basil.

USES OF THE HERB

Ornamental

The striking blue-green foliage and the brilliant pinkish-purple flowers make this basil a wonderful addition to the perennial border.

Culinary

Use sparingly as the strong flavour and aroma can make it overpowering in a lot of dishes. Use in Asian or Central American cuisine.



Height 1-1.2m /3-4ft x Spread 1-1.2m/3-4ft

DESCRIPTION

Ocimum 'African Blue' is an ornamental, camphor-scented hybrid basil. Leaves can vary from green to purple with green markings. Flowers are pinkish-purple and are borne in terminal racemes from summer to mid autumn.

PARTS USED

Whole plant, leaves, seeds, oil

PROPERTIES

An aromatic, camphor scented herb.



Medicinal

Internally for feverish illnesses especially colds and influenza, digestion and nausea.

CULTIVATION

Frost tender. Prefers rich, light, well-drained soil in sun. Slugs, aphids, white fly, spider mites and Botrytis may attack plants.

HARVEST

Whole plants are cut as flowering begins and distilled for oil. Leaves are picked during the growing season