

ANOTHER
HERB HERBERT FAVOURITE HERBS
FACT SHEET

Basil Siam Queen

Ocimum sp. 'Siam Queen'



Any enquiries can be directed to:
HERB HERBERT P/L
PO Box 24 Monbulk
Victoria 3793 AUSTRALIA
E-mail: herb@herbherbert.com

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.

DESCRIPTION

A very regal looking plant! Has dense deep purple inflorescences contrasting with the dark green leaves. The deep purple inflorescence are borne in terminal racemes from summer to mid autumn and provide a very spectacular display. *Ocimum sp. 'Siam Queen'* also known as Thai Basil is a striking, anise/licorice-scented and flavoured hybrid basil.

PARTS USED

Whole plant, leaves, seeds, oil

PROPERTIES

An aromatic, anise/licorice scented herb.

USES OF THE HERB

Culinary

Use in Thai and Vietnamese cooking. Use fresh to add a distinct flavour to noodle dishes, soups or Thai green curries.

Ornamental

The brilliant purple bracts surrounding the flowers make this basil a wonderful addition to the perennial border.

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 and used fresh or dried.



Young plants



Mature Plants