

B A S I L I C A



Ocimum basilicum

The fine spice herb is very sensitive to cooling. In cucumber and pumpkin patches it protects against diseases

Family: labiate

Used parts: fresh leaves

Already the Romans estimated Basil and seasoned sauces, salads, tomato dishes and took it as basis to the famous Peste

O R E G A N O



Oreganum vulgare

The taste of this herb of several years is harsh and penetrating. Oregano is the typical herb for Pizza and very popular.

Family: labiate

Used parts: leaves before the bloom

Oregano tastes well to tomato and noodle dishes also to courgettes-, eggplant- and pumpkin dishes. Oregano unfolds its full flavour during the cooking process.

M A J O R A N



Majorana hortensis

This spice plant is also called sausage herb after its most frequent operational area. It is very spicy and has a high portion of etherical oils...

Family: labiate

Used parts: leaves before the bloom, whole sprants dried.

In the best way as meat spice and sausage spice usable, but also in potato dishes and in legouminous dishes

T A R R A G O N



Artemisia dracunculus

Is a tender and rapidly increasing peremia favoured in every herb garden..

Family: composite

Used parts: before the bloom time the fresh leaves,

Goes well with pickled cucumbers and pumpkins, leaves are often used in salads, egg- and fish dishes.

S A V O R Y



Satureja hortensis

It is considered a pepper herb, because of the sharp flavour.

Family: labiate

Used parts: fresh leaves before the bloom.

Economically this herb is used for leguminous dishes, salads and sauces. It excellent also with meat dishes together with laurel.

L A U R E L



Laurus nobilis

Already in the ancient world special characteristics were awarded to the brunch of laurel...

Family: Laurel plants

Used parts: fresh and dried bay leaves and fruits

In the cook art laurel is used for stew pots, sausages, fish and particularly for Bouquet Garni. After drying the bitter taste loses, the flavour remains...

M I N T



Mentha

The mint family exhibits a special variety. The smell is a true benefit for gourmets noses.

Family: labiate

Used parts: Leaves fresh and dried

Well-known usages of mint are noodle dishes, raw food and fruitsalads. Mint is also used in refreshment drinks and as fluffy decoration

W A T E R - C R E S S



Nasturtium officinale

The sharp-spicy taste of water-cress witnesses of high-interesting and healthy content materials. For culturing it needs wet feed, best slowly flowing water..

Family: crucifer

Used parts: fresh 6-8 cm long sprouts

Small chopped it is mixed under salads, herbs sauces and makes a good spread.

T H Y M E



Thymus vulgaris

Within the herbs of thyme there are large flavour differences. It has a high content of etherical oils.

Family: labiate

Used parts: sprants briefly before or at beginning of the bloom, died and pucked off

Thyme is a popular cooking spice for meat dishes, game foods and potato dishes. In addition for soups and sauces suitable.

P E L A R G O N I E



Pelargonium odoratissimum

The smell of lemon geranium, as it is also called, is intensive. Particularly the plants held in room culture, do not often smell very pleasantly..

Family: cranesbill

Used parts: young leaves and blooms.

In haute cousine the tender taste of particularly young leaves is well-known with sweet foods, cream cheese and other milk products...

B E A R - G A R L I C



Allium ursinum

The intensive garlic smell of the bear garlic differentiates between the poisonous lily of the valey, which looks very similar.

Family: liliaceae

Used parts: fresh leaves

In modern cooking the bear garlic is processed for spinach, dumplings, supplements and for salads.

L e e k



Allium schoenoprasum

The sharp allium smell, which comes from the allium oils, is taken up intensively by the smell cells. Chives is wide leaved..

Family: lily

Used parts: Tube leaves the whole year over, bloom for decorating.

Chives is an often used spice, which is finely cut added to meat soups, egg dishes, herb butter, with cream cheese, dips and sauces..