

Country Garden Greenhouse

Bay Laurel

Like wine, thyme and leeks, bay leaf is a base flavour of French cuisine, and an essential ingredient in any bouquet garni. French meat, fish and poultry dishes rely on its spicy aromatic character. Bay laurel is an evergreen tree with glossy, deep-green, crinkled leaves that stem from smooth reddish woody branches. Should be overwintered indoors as it is frost sensitive. Planting seeds is time sensitive and must be planted promptly to prevent them from drying out! Young leaves can be harvested, dried in the shade and stored in an air-tight container for later use! Ht up to 18ft (5m). Perennial (hardy in zones 8-10)

