

Country Garden Greenhouse

Grow with Us !

Persian Basil

Ocimum basilicum



This is an award-winning basil that was developed from a traditional variety known as reyhan in Persia and Turkey. Its strong hints of anise and lemon are woven into a delicious spicy flavour. In Persia the leaves of reyhan and other herbs mixed together are served fresh with main meals. Called sabzi in Persian, the fresh mixture is eaten on flat bread with tomato, green onions and cheese. This basil is unique and will inspire creativity in the kitchen! Try it in salads, sandwiches, with fish, cheese or just bread

Ht. 30-38cm/12-15".