

Description

Basil Spicy Globe
Ocimum Basilicum
Family: Lamiaceae

This Basil forms a fairly compact rounded bush 30-45cm in diameter with dark-green pointed leaves growing decussate at 2cm intervals, 3-4cm long and 2-3cm wide along a pale green stem. It does not go to flower as easily as other Basils and is therefore a favourite for growing in pots. The leaves exude a spicy scent with a mixture of lemon and cinnamon.

Growing Tips

Basil Spicy Globe is an annual plant best grown in rich, well drained soil in a sunny spot, sheltered from wind, between October and March. It makes an ideal windowsill plant with more abundant growth than many other Basil species, but must be well watered. Nip the flower buds to maintain continuous leaf growth.

Parts Used

Leaves

Uses

Basil Spicy Globe is the perfect addition to Mediterranean and Thai dishes and because of its strong lemon flavor it is also suitable for dessert dishes. Tea made from the herb stimulates digestion, though other medicinal benefits are more attributed to the Sweet Basil. Spicy Globe is used as a border plant in herb or flower gardens.

Origin & History

Basil Spicy Globe was used, among others, to embalm bodies in the Middle and Far East, and in Celtic culture it was symbolic for marriage.

Basil is considered a sacred herb in India and is also found growing wild in Africa, Asia, Middle East, Carribeans and South America and was brought to Europe through the Middle East. A Belgian tale told if you ground it between two rocks, a scorpion would grow from its remains.

