

## Description

**Basil Thai**  
**Ocimum Basilicum**  
**Family: Lamiacea**

This culinary cultivar grows to a 30-45cm tall bush. It has purple stems and small green pointed leaves, 3-4cm long and 2-3cm wide and with purple veins that branch away on opposite sides. The leaves emanate a spicy scent similar to licorice or anise. A purple/pink flower is also formed at the top of the stem in mid summer.

## Growing Tips

Basil Thai is an annual plant best grown in rich, well drained soil in a sunny spot, sheltered from wind, between October and March. It is well grown in pots and makes an ideal windowsill plant, but must be well watered.

In cooler climates it dies down, particularly in winter and needs re-sowing in spring.

## Parts Used

Leaves

## Uses

This type of Basil is cultivated and used in Thai and Vietnamese cooking, particularly because its flavour is enhanced by cooking.

Called Horapha in Thailand, it is used in green and red Thai curries. It is the main ingredient in a Taiwanese dish "Three Cup Chicken", and accompanies the Vietnamese soup for extra taste.

Tea made from the herb can be fantastic aid to such things as digestion.

## Origin & History

Thai basil originates in South-East Asia.

