

NATIVE AUSTRALIAN FOOD FACTS:

Wild Basil

Ocimum tenuiflorum

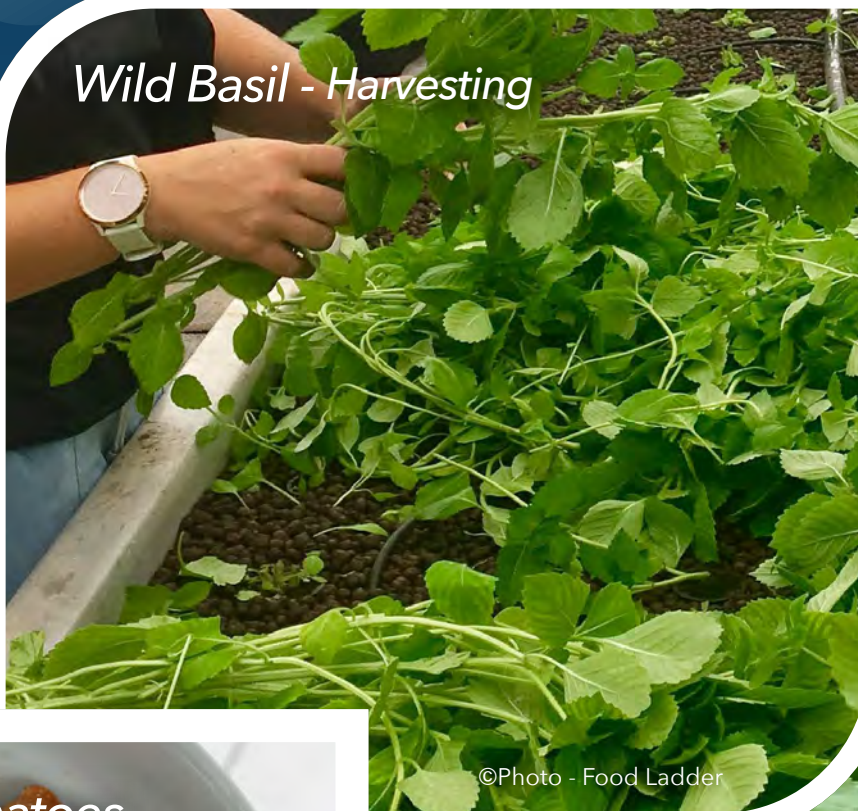
Grows widespread across the northern tropics of Australia, a small perennial, woody herb, it has many branches of soft furry fragrant and aromatic leaves, and purple flowers.

DID YOU KNOW? | This basil is also known as Holy Basil and is also endemic to India and South East Asia, and is sacred to Hindu's.

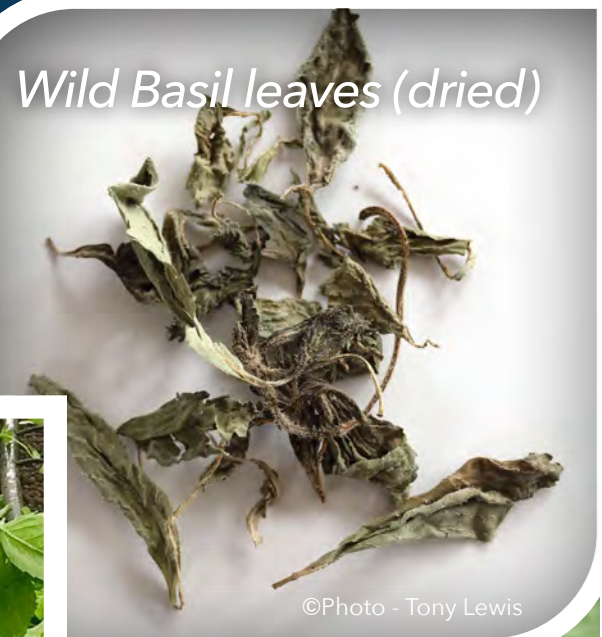
FLAVOUR PROFILE:

The leaves have a pungent floral basil flavour with hints of spice and clove, and when dried, exude a sweet, almost "bubble-gum" basil aroma.

Wild Basil - Harvesting



Wild Basil leaves (dried)



SEASONALITY:

Leaf is harvested year-round as it can be grown in Greenhouse conditions.

Hot Roast Wild Basil Tomatoes on Chilled Yoghurt



USES:

Wild Basil can be used in many dishes where sweet basil would be used, especially Mediterranean and Asian style dishes. Early recordings by pioneers noted Indigenous use as a herbal tea for ailments.

GROWING REGIONS:

