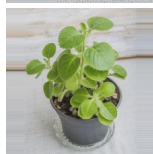


## Mexican mint, Patharchur, Ajwain Leaves - Plant



Mexican mint, Patharchur, Ajwain is with a pungent oregano-like flavor and odor.

Rating: Not Rated Yet

**Price**

199

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Description

### Description for Mexican mint, Patharchur, Ajwain Leaves

*Plectranthus amboinicus* is the scientific name of false ajwain plant. It is a sprawling and semi-succulent perennial herb. It has a fast growth rate. Leaves have stalks which are densely velvety, like most mint family plants. The leaf blade is fleshy, broadly ovate to circular, rhombic, or kidney-shaped. Flowers are borne in 10 to 20 flowered, densely velvety spikes.

**Common name(s)**

Cuban Oregano, Indian borage, Indian mint, Mexican mint, Mexican oregano, Spanish thyme, Patharchur

#### Flower colours

Niagara, Blue, White

#### Bloom time

Summer

#### Height

Up to 1 m

#### Difficulty

Easy to grow

## Planting and care

The ajwain plant is very easy to grow. In dry climates the herb grows easily in a well-drained, semi-shaded position. Plant individuals with the distance between 35 - 45 cm. Divide the Cuban oregano in spring, to produce new growth, if it becomes overgrown or crowded.

#### Sunlight

Partial Shade to Full Sun

#### Soil

Sandy soil

#### Water

Moderately

#### Temperature

20 to 35 degrees C

#### Fertilizer

Use any organic fertilizer.

## Caring for Mexican mint

- Sparingly water every day.
- Feed with the fertilizer in the spring.
- Avoid direct contact with a fertilizer of the leaves.
- Cut back all broken and otherwise damaged branches.
- Look for spider mites, mealybugs, leaf spots, and root rot. Apply cure on time.

## Typical uses of Mexican mint

**Special features:** Leaves are pungent oregano-like flavor.

**Culinary use:** The leaves are strongly flavored and make an excellent addition to stuffings.

**Medicinal use:** It contains essential oils and does help in health problems.

Note: Please consult your health expert.

## References

- <https://hometriangle.com/articles/93/5-easy-indian-herbs-to-grow-at-home>
- <http://ifood.tv/facts/361582-ajwain-leaf-benefits>
- <http://www.finegardening.com/mexican-mint-plectranthus-amboinicus>
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