

Ajwain Leaves - Plant



Carom or Ajwain Karpooravalli is a leafy herb that is commonly used as for medicinal as well as culinary purposes in India.

Rating: Not Rated Yet

Price

Sales price R 379

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Description

Description for Ajwain Leaves

Growing the ajwain plant is easy. It does not require too much sunlight or water. The beautiful ridged leaves of the ajwain plant are edible and an easy home remedy for tummy upsets. Add it to raita, sprinkle on to salads for a fresh taste or chew a few leaves for an instant natural mouth freshener! Interestingly, according to Feng Shui, this plant is a lucky for your house

Common name	Flower colours	Bloom time	Height	Difficulty
Ajwain, ajowan Trachyspermum ammi,Ajowan caraway, bishop s weed or carom	Green	-	1.5 to 2 feet	Easy to grow

Planting and care

The ajwain plant is very easy to grow and is equally good to look at. You could grow it as a hedge in a small garden as it is quite prolific and fills up really fast, but be careful as it can overrun other plants. Most people will not be able to differentiate the ajwain plant from other ornamentals in a garden, so you can actually use it as an ornamental foliage plant and in your food.

Sunlight	Soil	Water	Temperature	Fertilizer
Full Sun, semi-shade	Well drained soil	Medium	20 to 30 degrees C	Use any organic fertilizer

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