

Thai basil - Plant



Thai basil *Ocimum basilicum* var. *thyrsoiflora* is a member of the mint family and as such has a particular sweet flavor reminiscent of anise, licorice and clove. Popular among the cuisines of Thailand, Vietnam, Laos and Cambodia, growing Thai basil has a pleasing aroma similar to sweet basil and is generally used fresh in recipes.

Rating: Not Rated Yet

Price

Sales price R 249

Discount

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Description

Description for Thai basil

Thai basil is a type of basil native to Southeast Asia that has been cultivated to provide distinctive traits.

Common name	Flower colours	Bloom time	Height	Difficulty
Basil, Sweet basil, Ram Tulsi	Magenta	June to frost	1.50 to 2.00 feet	easy to grow

Planting and care

If you make a mistake, cut the stem all the way back to the next set of leaves. Unless, you are growing Thai basil as an ornamental, cut the flower off several days before harvest so the plant can focus all its energy on the leaves. When you harvest your growing Thai basil plant, take it down to about 6 inches.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun	well-drained soil	Medium	75 F	Apply any organic fertilizer

Caring for Thai basil

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Typical uses of Thai basil

Special features: As a seasoning herb in many vegetable and meat dishes, or as a key ingredient of pesto and other condiments.

Culinary use: Thai basil is usually used fresh, preferably soon after harvesting, but you can also chop it up or run it through a food processor and freeze in ice cube trays. Once frozen, remove from the tray and store in resealable bags in the freezer for up to two months.

Ornamental use: The plant is used for ornamental purpose. Its generally kep indoor in living room and in terrac area.

Medicinal use:

Healing: Sharpen memory, use as a nerve tonic, and remove phlegm from your bronchial tubes.

Repeat up to once an hour. Leaves can strengthen the stomach and induce perfuse sweating.

The seeds can be used to rid the body of excess mucus.

Fevers: Basil leaves are used for quenching fevers, especially those related to malaria and other infectious, eruptive fevers common to tropical areas.

Boiling leaves with some cardamom in about two quarts of water, then mixed with sugar and milk, brings down temperature.

An extract of basil leaves in fresh water should be given every 2 to 3 hours; between doses you can give sips of cold water.

Coughs: Basil is an important ingredient in cough syrups and expectorants. It can also relieve mucus in asthma and bronchitis. Chewing on basil leaves can relieve colds and flu symptoms.

Sore Throat: Water boiled with basil leaves can be taken as a tonic or used as a gargle when you have a sore throat.

Respiratory Disorders: Boiling basil leaves with honey and ginger is useful for treating asthma, bronchitis, cough, cold, and influenza.

Boiling the leaves, cloves, and sea salt in some water will give rapid relief of influenza.

Note: The following is for informational purposes only. Do not use as a substitute for professional medical advice. Always consult your doctor before taking any supplements.

References

<http://www.gardeningknowhow.com/> <http://www.missouribotanicalgarden.org/>

Reviews

Wednesday, 06 September 2017

Good quality they all grow nicely?

Roopam Shahi

Monday, 04 September 2017

It s lovely. The plant was carefully packed and seems to be genuine plant. I m happy with my purchase.

Joshi Prisy

Sunday, 03 September 2017

Excellent plant. needs quite a bit of care though

Nishitha Reddy

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