PLANT FACT SHEET

Anthriscus cerefolium (L.) Hoffm.

GENUS *Anthriscus* **FAMILY** Apiaceae

COMMON NAMES Chervil, Garden chervil

EDIBLE PARTS AND USES

Edible parts: Leaves, Herb, Spice, Flowers, Roots, Vegetable

The leaves have an anise flavour and are used in salads. The leaves are used in French cooking.
They can also be cooked as a potherb.
The leaves are also dried and stored for later use.
They are added to meat and fish as a garnish. They are also used in soups.
The flowers are used as a seasoning.
The roots are eaten.

DESCRIPTION

An annual plant with feather like leaves. It grows about 45-60 cm high. It spreads about 30 cm wide. The leaves are pale green and compound. They are divided into narrow segments. Most plants have a few hairs. The flowers are small and white. The fruit are oblong, dry and have a beak. They are 10 mm long. There are some named cultivars.

HABITAT

It is a warm temperate plant. It grows in a well-drained and partially shady site. It cannot tolerate hot, dry conditions. It is hardy to frost. It suits hardiness zones 7-10.

PRODUCTION

Cultivation

Plants are grown from seed. Removing older outside leaves allows better new growth.

Harvesting and Seed Production

Seeds germinate in about 2-3 weeks and the plant is ready to harvest in about 6 weeks.

NOTES

There are about 12 Anthriscus species.

PICTURES



Credit: Food Plants International (Bruce French)

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