PLANT FACT SHEET

Salvia elegans Vahl

GENUS *Salvia* **FAMILY** Lamiaceae

COMMON NAMES Pineapple-scented sage

EDIBLE PARTS AND USES

Edible parts: Leaves, Herb, Flowers

The leaves are used fresh or dried in teas.
They have a pineapple flavour and are used to flavor fruit salads, desserts and cold drinks.
The fresh or dried leaves can be used as as sage substitute in cooking.
The flowers are eaten in salads.

DESCRIPTION

A shrubby plant. It keeps growing from year to year. It is grown as an annual in cooler places. It grows 120 cm high. The leaves are oval and bright green. They are pointed and have teeth along the edge. The leaves have a pineapple scent. The leaves are hairy and 7.5 cm long by 5 cm wide. The flowers are red. Six to 8 flowers occur on 20 cm long spikes.

HABITAT

It is a warm temperate to subtropical plant. It grows naturally in mountainous places in Mexico. There it grows between 1800-2700 m altitude. It needs well drained soil. It suits hardiness zones 8-11. In Hobart Botanical gardens. Melbourne Botanical Gardens.

PRODUCTION

Cultivation

It can be grown from seed, stem cuttings or root cuttings.

NOTES

There are about 900 Salvia species.

PICTURES



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/8ea533a8-dac9-48c6-a703-0affc5b9748a