PLANT FACT SHEET

Hyssopus officinalis L.

GENUS *Hyssopus* **FAMILY** Lamiaceae

COMMON NAMES Hyssop

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Herb, Spice, Leaves - tea

The essential oil is used for flavouring liqueurs.
The young leaves are used to flavour soups, sauces and meats. They have a spicy smell and slightly bitter taste.
Sundried leaves are also used in fish dishes and as stuffing in meats.
The flowers are added to salads.
The dried leaves can be used for tea.

DESCRIPTION

A small shrub. It grows 20-50 cm high. It has many branches. The branches have lines along them. They are hairy. The soft stems die back in winter. The leaves do not have leaf stalks. The leaf blade is 1-4 cm long by 2-7 mm wide. They do not have hairs but are rough. The leaf shape and hairiness varies. The edge curves back slightly. The flowers are in spikes about 4 cm long. They are bluish-purple.

HABITAT

It is a temperate plant. It needs well drained soils. It can grow in shade or full sun. It can tolerate dry conditions once established. It suits plant hardiness zones 3-9. In Hobart Botanical gardens.

PRODUCTION

Cultivation

Plants can be grown from seed, cuttings or division. Plants can be pruned.

NOTES

There are about 10-15 Hyssopus species.

PICTURES



Credit: Food Plants International (Bruce French)

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