PLANT FACT SHEET

Thymus sipyleus Boiss.

GENUS *Thymus* **FAMILY** Lamiaceae

EDIBLE PARTS AND USES

Edible parts: Leaves - tea, Flowers, Leaves - spice

The leaves are used as a spice or flavouring.

DESCRIPTION

A herb.

HABITAT

It is a temperate or Mediterranean plant.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a07ff1ee-2f80-487b-9d3c-e6eb7b517734