PLANT FACT SHEET

Lavandula x intermedia Emeric. ex Loisel

GENUS *Lavandula* **FAMILY** Lamiaceae

COMMON NAMES Lavandin

EDIBLE PARTS AND USES

Edible parts: Spice

The flowers are used to produce an essential oil used to flavour drinks, ice cream, candy, puddings, baked goods and vinegar.
The fresh flowers are crystallized or added to jams and vinegars.

DESCRIPTION

A hybrid between Lavandula angustifolia and L. latifolia.

HABITAT

It is a warm temperate plant. It suits hardiness zones 7-10.

NOTES

There are about 28 Lavandula species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/c049d379-7d62-4d98-ae35-a3717b6d2f42