PLANT FACT SHEET

Thymus mastichina L.

GENUS *Thymus* **FAMILY** Lamiaceae

COMMON NAMES Mastic thyme, Spanish marjoram

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Leaves - oil, Flowers

The leaves are used for seasoning. They are used in soups and stews.
The leaves are also the source of a distilled oil called oil of wild marjoram. This is used to flavour meat, sauces and soups.

DESCRIPTION

A herb.

HABITAT

It is a Mediterranean climate plant.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/d44767d2-aac0-4f0d-94b6-4b203c3d8d34