PLANT FACT SHEET

Pimpinella anisum L.

GENUS *Pimpinella* **FAMILY** Apiaceae

COMMON NAMES Anise, Aniseed

EDIBLE PARTS AND USES

Edible parts: Seeds, Herb, Spice, Fruit, Leaves

Seeds are used to give a licorice taste to foods.
Leaves can be used fresh in salads or added to soups and stews when the food is almost cooked.
The oil can be used for flavouring.
Fruit are used to flavour biscuits and cakes.
The leaves and seeds are brewed into a sweet, licorice-like tea.

DESCRIPTION

A herb which re-grows from seed each year. It grows 50- 60 cm high. It spreads 40-50 cm wide. The leaves near the ground are simple, broad and oval. The leaves on the stems are finely cut into 3 leaflets. These are feathery looking leaves. The leaves are mid green and have teeth around the edge. The flowers form flat white heads. These are on wispy, fine stems. The seed are about 3 mm long. They are oval and curved. They are pale brown.

HABITAT

It is a cool temperate plant. Plants are grown in summer in temperate climates. In the monsoonal tropics it is best grown in the cooler, drier season. It needs to have full sunlight. It needs shelter from strong winds. The soil should be light and sandy and well drained. Seeds need long hot summers to dry properly. In Nepal it grows to about 3000 m altitude. Plants will often only flower after long, hot summers. It can grow in arid places. In Argentina it grows between 400-1,500 m above sea level. It suits hardiness zones 4-8.

PRODUCTION

Cultivation

Seeds are sown where the plant is to grow. The seed should be 1 cm deep and 15 cm apart.

Harvesting and Seed Production

Seed are harvested when the heads are dry then dried in the sun. Fresh leaves can be picked as needed.

PICTURES



Credit: Food Plants International (Bruce French)

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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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