PLANT FACT SHEET

Thymus x citriodorus (Pers.) Schreb. ex Schweigg. & Korte

GENUS *Thymus* **FAMILY** Lamiaceae

COMMON NAMES Lemon-scented thyme

EDIBLE PARTS AND USES

Edible parts: Leaves, Herb, Leaves - tea

The leaves are used to flavour salads, soups, sauces, fish, poultry, cheese desserts and drinks.
The leaves are used in an infusion to make tea.

DESCRIPTION

A small herb. It grows 15-30 cm high. It spreads 60 cm wide. The leaves are small and oval or slightly sword shaped. There are some named varieties. The leaves have a lemon taste.

HABITAT

It is a temperate plant. It suits hardiness zones 5-10. Hobart Botanical Gardens.

NOTES

There are between 300 and 400 Thymus species. This is a cross between garden thyme and large wild thyme.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/f4972ce1-2ec4-4e3d-9478-7d070375a620