

Rosemary Blue Lagoon

Salvia rosmarinus 'Blue Lagoon'



Height:	50 cm
Spread:	90 cm
Suitable for:	Sheltered sunny site with well drained soil. Plant in borders, on banks and slopes and in containers.
Summary:	This unusual form of rosemary is neither upright or prostrate. It has a graceful arching habit with dark green foliage and attractive, deep blue flowers covering the upper parts of stem in the spring. It is most decorative and is grown for both its ornamental and culinary qualities.

More information:

This is a less well known form of rosemary, which is distinct in that it is neither upright nor prostrate but has a tendency to do both. The stems are arching and elegant, making this an ideal plant to grow on a slope or in a large container. Like all rosemarys, as a native of the mediterranean region, it prefers hot sun and a light dry soil. Having said that it is tolerant of many soil conditions as long as they are not waterlogged, and will withstand cold temperatures as long as it is sheltered from cold winds and excessive wet. It is important to trim after flowering to keep the plant dense and compact.

Rosemary is a most popular herb in the kitchen. It is used either alone or in a mix such as fines herbes or herbes de Provence. It makes a good partner with both french tarragon and thyme. Sprigs from the tips of branches give a wonderful flavour and aroma to meat dishes and also to robust fish such as salmon. Large sprigs should be removed before serving as they do not soften during cooking. Alternatively the needle like leaves can be finely chopped to add to stuffing mixes, cakes and biscuits, and also jams and fruit salads.

Rosemary and Cheese Scone Roulade

Serves 6.

375 g self raising flour
½ tsp cayenne pepper or chilli powder
pinch of salt
60 g butter
250 ml milk
1 tbs wholegrain mustard
1½ tbs very finely chopped [rosemary](#)
1 tsp paprika
125 g grated cheese
milk to glaze

Preheat the oven to 400°F, Gas Mark 6, 200°C (180 C°fan) and grease a baking sheet.

Prepare the scone dough by sifting together the flour, salt and cayenne in a large mixing bowl and rub in the butter to give a mixture that resembles breadcrumbs. Alternatively use a food processor or mixer.

Add the milk a little at a time to give a soft but not sticky dough. Depending on the flour you may not need to use all of the milk.

Roll out on a floured surface to give a rectangle 25 cm by 30 cm approximately. Leaving a margin of about 2 cm, spread the dough with the mustard and then sprinkle over the rest of the ingredients.

Using the longest side, roll up like a swiss roll, tucking in the filling as you go. Transfer to the baking sheet with the join underneath and brush all over with milk.

Bake for about 20 minutes until the roulade is golden brown.

Leave to cool for 10 minutes before serving as the cheese filling will be very hot.