

Chervil seeds

Anthriscus cerefolium



Height:	30 cm, up to 45 cm when in flower
Suitable for:	Partial shade in a rich moist soil. Deep containers.
Summary:	Chervil is a hardy annual herb suitable for sowing early in the spring. It looks rather like a lacy version of parsley with dainty white flowers later in the summer. It is grown as a culinary herb for its mild anise flavour and its attractive foliage makes it a welcome addition to any herb garden.

More information:

Chervil is an easy going herb which can be sown any time from mid-March onwards. Choose a spot which will have partial shade from the hot summer sun, otherwise it will quickly go to seed. If you would like to grow it in a pot then choose a deep container as the herb has deep taproots which dislike being confined. Chervil prefers a rich loamy soil with plenty of compost added, and needs watering well in hot dry weather.

It is often grown in the vegetable patch as a companion plant for carrots, radishes and lettuces. If grown in a large container it combines well with dill and coriander plants.

The leaves are ready for picking about 4 – 6 weeks after sowing. Harvest regularly taking the outside leaves first as these have the best flavour.

Chervil is traditionally used in french cuisine along with tarragon, chives and parsley to make up a bouquet of *fines herbes*. The leaves have a delicate aniseed taste and are best used fresh and uncooked as heat soon causes the flavour to vanish.

- Use chervil like parsley, sprinkled over poultry and fish dishes as a garnish.
- Add to salad dressings and green salads.
- Add to sauces soups and stews at the last minute as you serve up.
- Combine finely chopped chervil with eggs to make a delicious omelette.

Chervil doesn't dry well and loses most of its flavour, and freezing is only partially successful. A sowing made in late August, in a sheltered spot, will give leaves for picking right up until Christmas. Protect from severe weather with cloches or a layer of straw, removing this when the weather becomes milder again.