Rosemary 'Green Ginger'

Salvia rosmarinus 'Green Ginger'



Height: Up to 90 cm

Suitable for: Sunny spot with well drained soil. Containers, hedging.

Summary: A popular compact and bushy upright rosemary with striking blue flowers in spring. As well as border and herb garden planting it is ideal for hedging and edging. The rosemary flavour of the foliage has a ginger overlay making it a star in the kitchen. Recently awarded the RHS Award of Garden Merit.

More information:

'Green Ginger' is an upright, bushy, evergreen shrub with narrow aromatic leaves. It originates as a native from the Mediterranean and therefore prefers a light sandy soil with no added fertiliser. Having said that rosemary tolerates most soils provided they are not waterlogged, and will withstand cold conditions in winter provided it is sheltered and the roots are reasonably dry.

Rosemary flowers in the spring, always welcome after the winter chill. It can become straggly if left unpruned, so trim into shape after flowering to maintain a compact habit. Regular use in the kitchen, especially the tips of the branches, acts as an ongoing pruning regime.

This is a fabulous addition to the culinary herb garden, the foliage gives off the traditional strong rosemary scent, in this case overlaid with overtones of ginger. It has a wide range of uses from flavouring roasts, vegetables, pasta and rice dishes, through to sweeter uses such as cakes and bread, cocktails and syrups.

We have a roasted spiced nut recipe that makes an extra special snack or a tasty gift. Rosemary Green Ginger is an ideal addition with its strong rosemary flavour and subtle overtones of ginger.

Rosemary Spiced Nuts

We like to use large whole nuts, maybe 3 types like cashews, almonds, pecans, hazelnuts, preferably unsalted. Then you can tailor the seasoning to taste.

For 300g of whole mixed nuts:

Warm 2 tbsp olive oil in a small pan and add 2 tbsp coarsely chopped Rosemary Green Ginger leaves along with 1 tsp thyme leaves. Warm gently for one minute then add 1 tsp cumin and 1/4 tsp chilli powder (or to taste).

Pour the flavoured oil over the nuts in a bowl and toss to coat well. Spread out on a baking tray and sprinkle with 1 tbsp sugar, 1 tsp salt and a few grindings of black pepper.

Roast the nuts in a low oven at 150°C, 130°Cfan, 300°F for about 15 minutes until just golden, stirring halfway though.

The nuts will store, once cool, in an airtight container for 2 – 3 weeks.

We have lots more information about general cosmetic, aromatherapy and medicinal uses within the more info sections relating to other rosemary cultivars.