Thyme 'Silver King'

Thymus x citriodorus 'Silver King'



Height:	Up to 10cm
Spread:	20cm
Suitable for:	Sunny well drained spot. Containers, rockeries and paths.
Summary:	Thyme Silver King is lemon-scented, variegated thyme with dark green foliage showing a bright silver edge. This is a great culinary herb and is ideal planted in containers, rock and gravel gardens and as a neat fragrant edging to a path.

More information:

Thyme 'Silver King' is a popular choice for any garden. It has the brightest variegation of any of the silver variegated thymes and prefers full sun in a dry situation resulting in the best growth and colour.

The flowers are a delicate pale pink with the central buds a darker shade of mauve before they open fully.

Whilst this is an upright thyme, the lax habit means that it spreads out to make an attractive mound of bright foliage.

The sweet citrus aroma and flavour make it an ideal addition to salads and all fish dishes, also add to soups, marinades, sauces and stuffing and it can be used as a substitute for lemon zest.

It is a popular ornamental for edging, rocky or gravelled areas and also makes an attractive container plant.

Like all thymes it is a real magnet for pollinators when it is in flower, bees and butterflies just love it.

Lemon Thyme Roasted Potatoes



A simple recipe to add lemony thyme flavour to your potatoes. Trouble free — just mix, put in the oven and they are ready to serve.

- 250ml olive oil
- 500g small whole baby potatoes — scrubbed
- 1 tsp crushed black peppercorns
- 5 large sprigs of Thyme 'Silver King'
- 10 whole cloves of garlic — halved if large
- ½ tsp salt
- Lemon wedges and extra lemon thyme leaves to serve

Pre-heat your oven to 180˚C / 160˚Fan / Gas mark 4.

Add all of the ingredients to a shallow oven proof dish which will just hold the potatoes in a single layer.

Cover with foil and bake for about 50 minutes until the potatoes are just tender to the point of a knife.

Leave them to stand for 10 minutes before lifting out the potatoes and garlic with a slotted spoon and garnishing with the extra thyme leaves and a squeeze of lemon juice.

Don't waste the leftover oil — strain and keep in a small jar to use in salad dressings, and to flavour vegetable and pulse dishes.