Dill seeds

Anethum graveolens



Height: 45 cm - 1 m when flowering

Suitable for: Sunny sheltered spot in well drained soil. Large containers.

Summary: Dill is a versatile annual herb with a delightful appearance and flavour. The foliage is feathery and almost thread-like with a cool refreshing sharpness of flavour along with a slight sweetness. This elegant herb looks well in the herb garden, or indeed any border, especially when in flower with its elegant saucer shaped flower heads made up of small deep yellow florets.

More information:

Dill is a popular culinary herb which originates from Eastern Europe, south Russia and the Mediterranean. Its attractive appearance makes it welcome in the herb garden, and any other border. It also grows well in large containers providing they are kept moist at all times.

For leaf production to use in the kitchen, keep the plants watered in dry spells to prevent premature flowering. Pinching out the tops can slow down flowering, after the flowers are formed leaf production stops. However the flowers are particularly lovely and very popular with insect life so it is worth allowing at least some of your dill to flower when it is ready!

Dill has been used both as a culinary and a medicinal herb for many centuries. It is mentioned both in ancient Egyptian writing and in the Bible. In ancient Greek and Roman civilisations it denoted wealth and was revered for its healing properties. In modern times dill is an important herb in many cuisines, most especially those of Scandinavia, Central Europe and Russia and of course around the Mediterranean.

- Dill compliments the flavour of fish, most especially salmon and trout. It is an important ingredient of gravadlax — a traditional Scandinavian cured salmon.
- Finely chopped dill mixed with greek yogurt and chopped cucumber makes a delicious dip.
- The flavour of dill combines well with both cheese and egg dishes — sauces, omelettes, salads etc.
- Dill seeds have a soothing effect on the digestion, a small dish of seeds on the dinner table to chew and enjoy after a rich meal is a fine tradition. Some of us maybe familiar with gripe water — given to babies for generations to ease their wind and stop them from crying!

Dill can be dried but does lose its colour and flavour quickly. Whilst best used fresh, it is possible to freeze the foliage in bags with the air squashed out and excluded. Use within 4 months.