



ANOTHER HERB HERBERT FAVOURITE HERBS

FACT SHEET

Basil Bicolor

Ocimum basilicum Bicolor

Any enquiries can be directed to:
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Basils are rich in volatile oils, which often vary considerably within the same species and according to growing conditions.

The composition of oils in a particular plant affects its aroma, flavor and uses, and may make identification difficult.

Basil bicolor is an annual variety with a unique appearance of mottled green and purple leaves. This particular variety of basil has a classic, mild basil flavor. Basil can be used as a companion plant to tomatoes, helping to repel flies and mosquitoes. Plant is of a dwarf, compact form.

USES OF THE HERB

Culinary

Leaves are used with tomatoes and tomato-flavored dishes, pasta sauces, vegetables especially beans, peppers, and eggplant, soups and stuffing for duck. Purple leaves used as a garnish and contrast plant.

Aromatic

Oil is used in perfumery and aromatherapy.

Medicinal

Internally for feverish illnesses especially colds and influenza, poor digestion, nausea, abdominal cramps. Externally for acne, loss of smell, insect stings and skin infections.



Basil Bicolor
(*Ocimum basilicum Bicolor*)

Height 30cm/12in

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Don't forget
Herbs book,
"Wonderful World
of Herbs."

PARTS USED

Whole plant, leaves, seeds, oil

PROPERTIES

A restorative warming, aromatic herb that relaxes spasms, lowers fever, improves digestion and is effective against bacterial infections and intestinal parasites.

CULTIVATION

Ornamental. Rich, light, well-drained soil in sun. Slugs, aphids, white fly, spider mites and Botrytis may attack plants. Good companion plant for tomatoes.

HARVEST

Whole plants are cut as flowering begins and distilled for oil. Leaves are picked during the growing season and used fresh or dried.