

Thai Basil



Common Culinary Name

Thai Basil (Queenette / Siam Queen / Anise Varieties),
Asian Sweet Basil, Purple Basil

Botanical Family & Name

Lamiaceae, *Ocimum Spp.*

Vegetative Description

Stems are purple with small purple/white flowers.
Leaves are more narrow and darker than Italian Basil
herbs.

Culinary Uses

Eaten raw. Smelling this basil is to be reminded of a piping hot bowl of phở noodle soup. These lusciously aromatic infused leaves are most associated with phở and many common herb plates in Vietnamese cuisine.

Medicinal Uses

Traditional medicine thought to have antibacterial qualities.

Native Habitat & Ecology

By seed or from tender cuttings in soil or water. (Viet Basil: Húng Quế Viet-Nam)

Tasting Notes

sometimes sweet/spicy, anise/licorice scented leaves.

General Packaging

Sold to stores in bulk by the pound, and delivered in boxes.

Price sold in stores

Differs depending on the store. Some may sell it in bags that have already been weighed and has price. Others are picked and weighed by certain amount per pound.

Languages

Vietnamese: Rau Quế, Húng Quế

Thai: Bai horapa

