

# Did You Know?

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## **Chervil, *Anthriscus cerefolium***

- Has a subtle flavor similar to a combination of parsley and anise or tarragon
- The delicate flavor is used to flavor eggs, fish, vegetables and salads, as a garnish and is favored in French cuisine
- Cool season annual from seed sown spring and fall
- Grow in light shade, with protection of direct summer sun in moist soil
- Leaves resemble parsley and has a white umbel flower in late spring/early summer
- Best harvested and used fresh in spring or fall
- Add to hot dishes or towards the end of cooking since it quickly loses flavor when dried or exposed to long cooking times
- Classic ingredient in Béarnaise sauce
- Sometimes called French parsley
- Ingredient in the herb blend *fines herbes*, along with chives, tarragon and parsley
- Was used medicinally in the Middle Ages to treat various ailments
- Has a subtle aroma similar to myrrh and therefore was once called myrrhis