



Lime Leaves

Lime leaves are shiny on one side and dull on the other. The leaves are hourglass shape because of their “double leaf” characteristic. Lime leaves are the Asian equivalent to bay leaves. They can be added whole to Thai curries, soups and stir fries, but are removed before serving. Lime Leaves are one of the key ingredients to make the popular Tom Yum soup from Thailand. Often used with other herbs and spices like ginger, chilies, lemongrass and Thai basil