



Chervil

Chervil is a delicate herb with a subtle taste. It has a slightly anise-like flavor that can quickly be lost in cooking. Garnish salads with it, but at the last moment. It is one of the classic ingredients in the traditional French herb blends, Fines Herbes. With its delicate flavor it is suitable wherever parsley is used. Add the leaves into soups, eggs, salads, dressings, fish and chicken.