

THE HEIRLOOM SEED STORE

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To Grow a great Garden, Start With Amazing Seeds



Chervil (pronounced *SHER-vil*) is a delicate culinary herb used frequently in French cuisine. It is a member of the parsley family with a mild flavor. This spring herb is often used in egg dishes. It is sometimes called French parsley.

Chervil takes like a delicate cross between tarragon and parsley. Chervil has a mild flavor with hints of licorice or anise, but without those flavors coming through strongly. Chervil leaves are delicate and curly, somewhat resembling carrot greens. They are a little paler and have frillier leaves than flat-leaf parsley. Some bunches have tightly-closed leaves. You may find bunches that have blossoms, but you should avoid those because the herb will have turned bitter.

Uses for Chervil.....Because of its delicate flavor, chervil is usually included in recipes, such as salads and soups. It is added at the last minute as the flavor won't hold up in prolonged cooking; a good addition to omelets and is commonly used in making a classic Béarnaise sauce. It is included in the fines herbs blend, which is used in French cooking on poultry, egg dishes, and in salads. If you have chervil available, you might want to use it in herb infused oil, herb butter, or herb pesto to use with fish, poultry, eggs, soups, or salads. For example, use it in a recipe for roasted cod with wine and herb butter..

Direct sow chervil in average soil in **full sun to light shade 2-3 weeks before the last frost date**, after danger of heavy frost. In frost-free areas, sow from fall to early spring. In very warm areas plants may benefit from afternoon shade. Remove weeds and work organic matter into the top 6-8 inches of soil; then level and smooth. Sow seeds evenly and cover with 1/8 inches of fine soil. Firm the soil lightly and keep evenly moist. Seedlings will emerge in 14-28 days. Thin to 10 inches apart when seedlings are 1-2 inches tall.

Mulches also help retain soil moisture and maintain even soil temperatures. Keep plants well-watered during the growing season, especially during dry spells.. Keep the soil moist but not saturated. Pinch plants and deadhead to encourage better growth. Chervil will produce more foliage in cooler weather. Plants develop a tap root and do not like to be disturbed. Monitor for pests and diseases..

Chervil Harvest and Preserving Tips

Fresh chervil leaves are prized for their anise flavor and are a common ingredient in many fine herb mixtures. Add young leaves to fish, poultry, salads, omelets and sauces. Harvest as needed throughout the season. To dry, cut a bunch of stems on a sunny morning, tie them loosely and hang them in a dry, airy location out of the sun. Or, dry herbs in the oven for 2-3 hours on a cookie sheet at the lowest heat, leaving the oven door open. Or, use a dehydrator following the manufacturer's instructions. When thoroughly dry, store herbs in a tightly sealed glass jar in a dry, dark location. After washing, Chervil may also be drained, dried and chopped and frozen, or frozen in water in ice cubes. You can also mix chervil with butter, then refrigerate or freeze. Chervil may also be preserved in a white wine vinegar.