

# **Chervil**

*(Anthriscus cerefolium)*

Chervil is one of the *fines herbes* indispensable to French cooking. With a flavor resembling parsley, anise, and myrrh, it slowly brings a warmth to the palate and to the soul. Chervil often is used as a substitute for parsley.

Because it symbolizes new life, chervil was often the main ingredient in soups served on Holy Thursday.

## **Culinary uses**

This important herb enhances the flavor of carrots, spinach, corn, and peas, as well as many meats and cheeses. Its flavor is complementary to tarragon, shallots, marjoram, and lemon. *Note:* When adding chervil to hot dishes, wait until the last 15 minutes of cooking so it does not become bitter.

## **Cultivation**

Chervil, an annual, is most successful when planted from seed in its permanent location. It is a good indoor container herb, because it requires little light. It will do best in moderately rich soil with good drainage in a partially shady location.