

Plants That Stimulate the Sense of Taste

Here are some examples of plants that stimulate taste.



Certain plants engage our sense of taste by offering flavorful edible parts such as leaves, flowers, and fruits. These plants are enjoyed in culinary practices, often enhancing dishes with unique flavors and textures.



EDIBLE HERBS

Herbs (All varieties) are known for their aromatic qualities and diverse flavors that can enhance a variety of dishes, from savory meals to refreshing beverages.



EDIBLE VEGETABLES

Vegetables (All varieties) provide a wide range of tastes, from sweet and mild to savory and spicy. Many of them also offer edible flowers that can be incorporated into culinary creations.

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PLANTS WITH EDIBLE FLOWERS



APPLE BLOSSOM (MALUS DOMESTICA)

Tastes lightly sweet and floral. Can be used in salads or as a garnish.



BEE BALM (MONARDA SPP.)

Tastes minty and slightly spicy. Can be used in teas or as a garnish.



BORAGE (BORAGO OFFICINALIS)

Tastes cucumber-like. Can be used in salads and drinks.



CALENDULA (CALENDULA OFFICINALIS)

Tastes mildly spicy and somewhat tangy. Can be used to add color to salads.



CHAMOMILE (MATRICARIA CHAMOMILLA)

Tastes sweet and apple-like. Often used in teas.



CLOVER (TRIFOLIUM SPP.)

Tastes sweet and mild. Can be eaten raw or used in teas.





Tastes bitter and earthy. Can be used in salads, especially when young.



Tastes sweet and floral. Can be used in syrups and cordials.



Tastes sweet and licorice-like. Can be used in salads or as a garnish.



Tastes tart and fruity. Can be used in teas and beverages.



Tastes sweet and slightly floral. Can be used in desserts and herb mixtures.



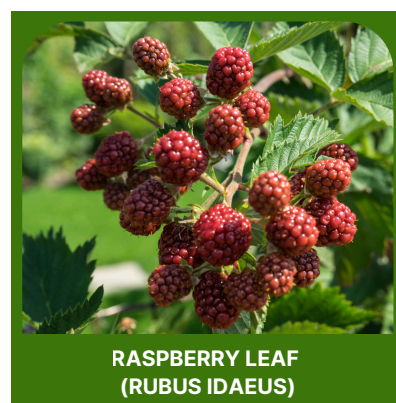
Tastes citrusy and slightly spicy. Can be used in salads or as a garnish.



Tastes peppery, like arugula or radish. Can be used in dishes along with the edible leaves.



Tastes sweet and mild. Can be used as a garnish or in salads.



Tastes mildly sweet. Can be used in herbal teas.





Tastes sweet and fragrant (varies by variety). Petals can be used in salads or desserts.



Tastes earthy and savory. Flowers are edible and can be used in cooking.



Tastes mildly sweet and delicate. Can be used stuffed or in various dishes.



Tastes mild and nutty. Can be used in salads when petals are young.



Tastes mildly sweet and crunchy. Petals can be eaten fresh or used in salads.



Tastes sweet and aromatic. Can be used in desserts and salads.



Tastes mildly sweet and delicate. Can be used stuffed or fried.

