

Herb Flashcards PDF

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What is the primary function of herbs in cooking?

Herbs are used to enhance the flavor of dishes.

Name three common culinary herbs.

Parsley, basil, and cilantro.

What is the difference between herbs and spices?

Herbs are the leafy green parts of plants, while spices are derived from other parts such as seeds, bark, or roots.

How should fresh herbs be stored to maintain their freshness?

Fresh herbs should be stored in the refrigerator, either wrapped in a damp paper towel or in a glass of water like a bouquet.

What is the best way to chop herbs?

Use a sharp knife and a cutting board, and chop gently to avoid bruises.

Can dried herbs be used in place of fresh herbs?

Yes, but use a smaller amount as dried herbs are more concentrated in flavor.

What is a common use for basil in cooking?

It is commonly used in Italian dishes, especially in pesto and tomato sauces.

What herb is known for its medicinal properties and is often used in teas?

Chamomile.

What is the flavor profile of rosemary?

Rosemary has a strong, pine-like flavor with a hint of citrus.

Which herb is often associated with Mediterranean cuisine and is used in Greek salads?

Oregano.