

EDIBLE GARDEN



LAKSA LEAVES

Vietnamese coriander (*Persicaria odorata*) is a herbaceous plant that grows best in tropical and subtropical zones in warm and damp conditions. Its leaves have a similar odour and flavour to coriander, therefore its name.

It is especially popular in Vietnamese cuisine, commonly added to salads, seafood, soups and duck eggs. In Singapore and Malaysia, they are colloquially known as laksa leaves as they are added to a popular spicy noodle soup called laksa, made with coconut milk or a sour assam base.