

## Lemon Variegated Thyme

*Thymus x citriodorus 'Golden Queen'*



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| <b>Height:</b>       | 15cm (6in)  |
| <b>Suitable for:</b> | Sunny well drained spot. Containers, rockeries and paths.   |
| <b>Summary:</b>      | This is a small, hardy evergreen herb with a lemon scent and gold variegated leaves, with pink flowers. In addition to its attractive appearance it is an excellent culinary thyme. |

### More information:

This is a hardy and extremely pretty thyme, growing into a small green and gold variegated bush, with pretty pink flowers in summer.

It is suitable for planting in any dry sunny place and a group of 3 or 4 will give a contrasting splash of gold to green leaved foliage. In winter, as the weather becomes colder, the gold colour intensifies and they look lovely planted in containers with tiny dwarf daffodils or crocus, to give an early spring display.

Like all thymes it should be trimmed hard after flowering to ensure lots of new shoots to use in the kitchen and this also keeps the plant neat and compact.

Thyme is traditionally used with meat and in sauces, stuffings, stews and soups. In addition to this the fruity lemony flavour makes the leaves ideal to use with fish and poultry as well as fruit salads and baked custard.

## Grilled Halloumi Cheese

An unusual recipe for vegetarians and meat eaters alike. The cheese can be either grilled or cooked on a barbecue. Halloumi cheese stays solid when heated unlike most other cheeses that melt and drip.

- 2 packs of Halloumi cheese
- 6 tbs olive oil
- 3 tbs orange juice
- freshly ground black pepper
- 2 cloves of garlic – crushed
- 1 heaped tsp each finely chopped [rosemary](#) and [oregano](#)
- 2 heaped tsp each finely chopped [lemon thyme](#) and [parsley](#)

Dry the halloumi and cut into slices about 2 cm thick and place in a wide shallow dish. Mix the remaining ingredients in a bowl and pour over the cheese slices, turning them so that they are well coated with the marinade.

Cover and place in the fridge, leave to marinate for as long as possible up to a maximum of 24 hours.

Grill or barbecue the halloumi slices, turning frequently, for 10 minutes until they are brown on the edges.

The grilled halloumi is particularly nice served with the [red rice salad recipe](#).