

Gärtnerei Blu-Blumen (GbR)

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Blu New Products 2026

Organic “Soup Love” Bouillon Plant, *Cordia verbenacea*



***Cordia verbenacea*:** Truly incredible—this “Soup Love” bouillon plant surprises with its unique stock-cube aroma. The leaves are elongated, roughly hairy and release a spicy, aromatic scent. The flowers are rather small, white and inconspicuous. In return, “Soup Love” can grow into a densely branched plant about 1 m tall. In Brazil it is used as a medicinal and ornamental plant.

Use: The leaves of “Soup Love” season stews, soups and meat dishes. Simmer them with the dish and remove before serving. When cooking potatoes or pasta, simply add 3–5 leaves to the water. They give the food a special kick. The leaves are also often finely chopped to make a beef marinade, added to a vegetable stew, or stirred into scrambled eggs.

Care: The plant prefers a warm location in sun to partial shade. It is important to keep the substrate consistently moist. It is ideal as a container plant, is not frost-hardy and must be overwintered indoors at above 10°C. In September it can be cut back to encourage bushier growth.

Image links; the images may be used free of charge.

https://www.blu-blumen.de/data/2025/10/Blu-Suppenliebe-Bouillon-Pflanze_Pflanze-1-1.jpg

https://www.blu-blumen.de/data/2025/10/Blu-Suppenliebe-Bouillon-Pflanze_Suppe-2.jpg

https://www.blu-blumen.de/data/2025/10/Blu-Suppenliebe-Bouillon-Pflanze_Suppentopf.jpg

https://www.blu-blumen.de/data/2025/10/Blu-Suppenliebe-Bouillon-Pflanze_Zwiebel.jpg

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Organic Edible Fuchsia, *Fuchsia arborescens*



***Fuchsia arborescens*:** And is this really a fuchsia? Yes—indeed, it produces delicious, edible berries. Fuchsias are usually known as ornamental plants, but this variety not only looks great with its pink flower clusters; it also develops tasty violet-red berries that resemble blueberries. The fuchsia is perennial and grows in a container into a bushy shrub about 1.0 m tall. The large, velvety leaves and the reddish stem are not edible.

Use: The plant produces a large number of berries that grow in clusters at the end of each shoot—an abundant harvest is assured. The mildly sweet, slightly tangy berries are delicious in fruit salads, jams, syrups and cocktails, or simply eaten raw as a snack. The flowers are also edible; they taste milder and are better suited for colourful salads and as decoration on cakes or ice cream.

Care: The edible fuchsia cannot tolerate full midday sun and needs a bright, semi-shaded position. It makes an impressive container plant; protection from wind and driving rain is beneficial. For strong growth, feed with liquid fertiliser every 1–2 weeks from spring to late summer. It is not winter-hardy and needs overwintering at around 10°C. In early spring it can be pruned back hard; this encourages bushier regrowth.

Image links; the images may be used free of charge.

<https://www.blu-blumen.de/data/2025/10/Blutini-Frucht-und-Bluete-2014-808-1.jpg>

<https://www.blu-blumen.de/data/2025/10/Bluete-essbare-Fuchsie.jpg>

<https://www.blu-blumen.de/data/2025/10/Kopie-von-Kopie-von-Klone-03-13.jpg>

https://www.blu-blumen.de/data/2025/10/essbare-Fuchsie_Bluete_1_.jpg

https://www.blu-blumen.de/data/2025/10/essbare-Fuchsie_Topf-mit-Bluete_2.jpg

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Organic Oregano Thyme, *Thymus species*



***Thymus species*:** Oregano thyme offers a unique combination of oregano and thyme—essentially 2 in 1. The small, oval leaves release an intense oregano aroma. Botanically it is a thyme and looks like one too, so it comes with the same robustness and winter hardiness. The pink to purple flowers from June to August are very popular with bees and butterflies.

Use: The flavour is savoury and slightly peppery like oregano, with a subtle, herbal note of thyme underneath. Oregano thyme is perfect for pizza, pasta, Mediterranean vegetables, meat and fish. It also refines dips and herb butter beautifully. Drying the leaves intensifies the flavour and extends shelf life.

Care: Oregano thyme is a robust plant that likes sun and warmth. It grows best in sandy, gravelly soil where water can drain well, as it tolerates drought better than wet conditions. Regular harvesting and a cut-back after flowering are necessary for compact growth. The thyme is perennial and winter-hardy, but should be protected from severe frost with some horticultural fleece.

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https://www.blu-blumen.de/data/2025/10/Oregano-Thymian_Kuebel_2.jpeg

https://www.blu-blumen.de/data/2025/10/Oregano-Thymian_5.jpg

https://www.blu-blumen.de/data/2025/10/Oregano-Thymian_Kueche_KI.png