

Dried Star Anise Spice

Dried star anise is a spice derived from the fruit of the *Illicium verum* tree, characterized by its distinctive star shape and rich aroma. Each point of the star typically contains a seed, contributing a licorice-like flavor to various dishes.



Product Overview

Premium Dried Star Anise

Derived from the *Illicium verum* tree, this premium dried star anise features the iconic star shape and a potent, licorice-like aroma. Each piece is carefully harvested and dried to ensure maximum preservation of flavor and essential oils. It is an essential ingredient for professional culinary applications, including soups, stews, and delicate desserts.

Botanical Details

Botanical Source	<i>Illicium verum</i>
Points per Star	6-8

Product Attributes

Common Applications

- Culinary seasoning
- Soup and stew base
- Dessert flavoring
- Traditional medicine

Flavor Profile	Licorice-like, Aromatic, Rich
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Quality and Processing

Processing Method	Carefully harvested and dried
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