



Anise (pronunciation: / ˈ æ n ɪ s /; ^{1 1 1}), *Pimpinella anisum*, also called **aniseed**, is a [flowering plant](#) in the family [Apiaceae](#) native to the eastern [Mediterranean region](#) and [Southwest Asia](#). Its flavor resembles that of [liquorice](#), [fennel](#), and [tarragon](#).

Western cuisines have long used anise as a moderately popular herb to flavor some dishes,

drinks, and candies, and so the word has come to connote both the species of herb and the licorice-like flavor. The most powerful flavor component of the [essential oil](#) of anise,

As with all spices, the composition of anise varies considerably with origin and cultivation method. The seeds, whole or ground, are used in a wide variety of regional and ethnic confectioneries,

In [Pakistani](#) and [Indian cuisine](#) , no distinction is made between anise and [fennel](#) .

Therefore, the same name (

saunf

) is usually given to both of them. Some use the term

patli

(thin)

saunf

or

velayati

(foreign)

saunf

to distinguish anise from fennel, although

[Gujarati](#)

has the term

anisi

.

Information from Wikipedia