PLANT FACT SHEET

Diplotaxis erucoides (L.) DC.

GENUS *Diplotaxis* **FAMILY** Brassicaceae

COMMON NAMES White wall rocket

EDIBLE PARTS AND USES

Edible parts: Leaves, Stems, Flower - spice, Pods - spice

The leaves are spicy and are eaten in salads. They are also cooked with dried beans. They are best harvested before the flowers appear. It can be cooked with pasta.
The stems are eaten raw in salads. They can be cooked in soups.
The leaves, flowers and pods are all eaten as a herb or spice.

DESCRIPTION

A cabbage family herb. It is an annual plant grown from seeds. It forms clumps. It grows 10-40 cm tall. The leaves are deep green and have teeth along the edge. The flowers are white and in flat topped groups.

HABITAT

It is a Mediterranean climate plant. It can grow in the desert. It is damaged by frost. It needs a well-drained soil and full sun.

PRODUCTION

Cultivation

Plants can be grown from seed.

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