PLANT FACT SHEET

Lathyrus tuberosus L.

GENUS *Lathyrus* **FAMILY** Fabaceae

COMMON NAMES Earth Pea, Earth-chestnut

EDIBLE PARTS AND USES

Edible parts: Tubers, Root, Leaves, Vegetable, Seeds, Flower

The root or bulb is cooked and eaten. They can be boiled or roasted. They are also eaten fresh.
It is also dried and made into flour.
The tubers have been used to flavour whisky.
The seeds are occasionally eaten.
The leaves are used in salads and omellets.

DESCRIPTION

A herb. It keeps growing from year to year. It is a climbing plant. The rhizomes bear small tubers. The stems are 30-120 cm tall. The leaves are compound with 1 pair of leaflets. The flowers are in groups or 2-7 flowers. They are purple-red.

HABITAT

It is a temperate plant. In western China it grows near riverbanks between 500-2,400 m above sea level. It suits hardiness zone 6.

NOTES

There are about 150 Lathyrus species.

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