PLANT FACT SHEET

Brassica fruticulosa Cirillo

GENUS *Brassica* **FAMILY** Brassicaceae

COMMON NAMES Twiggy turnip

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers

It is eaten fried with garlic oil and chili pepper.
The flowers are eaten as a vegetable.

DESCRIPTION

A cabbage family herb. It is a medium sized erect herb. It grows 50 cm high. It can grow each year from seed or keep growing from year to year. It can become woody at the base. The leaves are lyre shaped or can have lobes. The flowers are yellow and 8-12 mm long. It is like Indian mustard but the seed pod has a short blunt beak. It is constricted along its length. It encloses 1 or 2 seeds.

HABITAT

It is a warm temperate plant. It will grow in most soils. It is resistant to drought and frost.

PRODUCTION

Cultivation

It is grown by seed.

NOTES

There are about 30 Brassica species and many cultivated varieties.

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