PLANT FACT SHEET

Arum rupicola Boiss.

GENUS *Arum* **FAMILY** Araceae

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are used for sarma in Turkey. They are rolled around a filling of rice or minced meat. They are also cooked in stews. They are also boiled and then fried.

DESCRIPTION

A herb.

HABITAT

It is a Mediterranean climate plant.

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