PLANT FACT SHEET

Orobanche aegyptiaca Pers.

GENUS *Orobanche* **FAMILY** Orobanchaceae

COMMON NAMES Egyptian broomrape

EDIBLE PARTS AND USES

Edible parts: Flower stem

The flower stalk is removed and dried. It is reduced to flour and mixed with barley flour.
The plant is also eaten raw or boiled.

DESCRIPTION

A herb which grow attached to other plants. The stems are usually branched and swollen at the base. The leaves are scales and oval. The flowers are 20-35 mm long. They are blue or purple with white patches in the mouth. The anthers are densely hairy.

HABITAT

It is a subtropical plant. It grows on various crop plants like potatoes, maize, peas, beans and cucumbers. Also in watermelon. In western China it grows in fields between 100-1,400 m above sea level.

PRODUCTION

Harvesting and Seed Production

Phelypæa aegyptiaca (Hook. f. & Thomas ex Hook. f.) Walp. Tunisia: the floral stem is removed at a point beneath the flower. Being starchy, it is dried, reduced to a flour and then mixed with barley flour. The Chambaa and the Touareg eat the plant raw or boiled. It is considered diuretic. Ref. BOUQUET.

REFERENCES

Blamey, M and Grey-Wilson, C., 2005, Wild flowers of the Mediterranean. A & C Black London. p 416 (As Orobanche aegyptiaca)

BOUQUET (As Phelypaea aegyptiaca)

Flora of Pakistan. www.eFloras.org (As Orobanche aegyptiaca)

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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/154eac2a-1f3a-4467-8138-6cb7a5f7ad48