PLANT FACT SHEET

Asparagus horridus L.

GENUS *Asparagus* **FAMILY** Asparagaceae

COMMON NAMES Grey asparagus

EDIBLE PARTS AND USES

Edible parts: Shoots, Flowers

The young shoots are cooked and eaten in omelettes. They are also used for pickles.
The flowers are eaten as a vegetable.

DESCRIPTION

A tall plant. It can be 2 m tall. The stems are woody and have many branches. They are whitish or grey. The flattened green stems occur singly or in groups of 2-6. They are 3.5-4 mm long and have spines at their tips. Plants are separately male or female. The flowers are in groups of 2-6. They are 3.5-4 mm long. They are yellowish green. They have a sweet scent. The flowers are mixed with the leaves. The fruit is a berry which is black when ripe. It is 5.5-8 mm across.

HABITAT

It is a Mediterranean climate plant. It grows in rocky or sandy places often close to the sea.

PRODUCTION

Cultivation

Plants can be grown from seeds. It is best to pre-soak the seeds in warm water.

NOTES

There are between 160-300 Asparagus species.

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