PLANT FACT SHEET

Bongardia chrysogonum (L.) Griseb.

GENUS *Bongardia* **FAMILY** Berberidaceae

COMMON NAMES Bongardia, Chrysogonum

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers

The root tubers are baked or boiled then eaten.
The leaves are eaten raw or cooked. They are added to salads.
The young flowers are boiled or fried with eggs to make an omelette,

DESCRIPTION

A perennial herb. It has a rounded tuber or corm. It grows to 30-60 cm tall and spreads 30-50 cm wide. The leaves are divided into leaflets along the stalk. The leaves are 10-25 cm long. They are bluish-green but reddish near the base. The flowers are pale yellow. They are in loose panicles. The fruit are oval and have a red tinge.

HABITAT

It needs a well drained sandy soil. Plants need hot dry conditions during the summer dormancy. It suits a Mediterranean climate. It is drought tolerant. It cannot stand wet conditions. It suits hardiness zones 9-10.

PRODUCTION

Cultivation

It can be grown from seed. Plants should be grown in warm sheltered conditions for the first 3 years.

Harvesting and Seed Production

Plants can be very long lived.

NOTES

There is only one Bongardia species. Also put in the family Leonticaceae.

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

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