PLANT FACT SHEET

Chaerophyllum aureum L.

GENUS *Chaerophyllum* **FAMILY** Apiaceae

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are occasionally used as flavouring. They have a parsley aroma. They are pickled.
The young stems are eaten after peeling.

DESCRIPTION

A herb.

HABITAT

It is a temperate plant.

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