PLANT FACT SHEET

Allium ampeloprasum var. kurrat Schweinf. ex K. Krause

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Kurrat, Egyptian leek, Salad Leek

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb, Vegetable, Flavouring

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw to flavour salads.

DESCRIPTION

An onion family plant. It is a perennial bulb plant. It grows to 1 m high. They are like leeks. They have almost no bulbs. The leaves are smaller and more narrow than leeks.

HABITAT

It is a Mediterranean plant.

PRODUCTION

Cultivation

Plants can be grown from seed or by dividing the clumps.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating!
They have also been put in the family Alliaceae.

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