PLANT FACT SHEET

Allium sativum var. ophioscorodon L.; (Link) Doll

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Rocambole, Italian garlic, Top-setting garlic

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb, Seeds

The bulb and the bulbils are used to flavour food.
The young leaves are used for flavouring.
The young flowers spears are eaten.

DESCRIPTION

An onion family plant. The flower stalk coils then straightens. At the top there is a clusters of bulbils.

HABITAT

It is a temperate plant.

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.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/3604cf0a-81d0-47af-be5c-d8547d361b3a