PLANT FACT SHEET

Allium moly L.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Golden garlic, Lily leek

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb

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. A bulb plant. It grows 30-45 cm high and spreads 25 cm across. The bulbs are about 25 mm across. The leaves are flat and blue-green. The flowers are in slightly rounded clusters. They are star shaped and golden yellow. The flower stems are about 20-30 cm long.

HABITAT

It grows naturally on shady rocks and scree slopes in mountains in Mediterranean regions. It prefers a sunny position and a light well drained soil. Once established it can tolerate some drought. The dormant bulbs are fairly hardy to cold temperatures. It suits hardiness zones 7-9.

PRODUCTION

Cultivation

Plants can be grown from seed or by dividing the clumps. Some plants produce bulbils and these can be planted. The bulbs are planted 10 cm deep and plants are spaced 10 cm apart.

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/3b85ff65-3ea8-4f25-bf31-e2bcfea944a6