PLANT FACT SHEET

Pelargonium tomentosum Jacq.

GENUS *Pelargonium* **FAMILY** Geraniaceae

COMMON NAMES Peppermint geranium

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Flowers, Leaves - tea

The leaves have a mint scent. They are used to flavour cakes, puddings, pies, desserts and tea.
The leaves are used to make a peppermint flavoured tea.

DESCRIPTION

A shrub. It keeps growing from year to year. It grows 50 cm tall and spreads 70 cm wide. The flowers have a scent.

HABITAT

It is a warm temperate plant. It is best in shady moist places. It is damaged by frost. It needs well-drained soils.

PRODUCTION

Cultivation

Plants can be grown from seeds. They germinate best with a temperature above 13°C. Plants can also be grown from cuttings.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

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Otway, C., Edible Weeds and Foraging around Perth, Australia. Terra Perma. p 34

PROVIDED BY **Food Plants International**

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

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/3cdd0887-6fb0-4aa3-9805-da01d2100c71