PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Asphodelus ramosus L.

GENUS *Asphodelus* **FAMILY** Asphodelaceae

COMMON NAMES Branched asphodel

EDIBLE PARTS AND USES

Edible parts: Roots, Medicine, Flowers

Caution: The leaves are poisonous.
The bulbs can be cooked and eaten.
The flowers are used in fritters and as a flavouring.

DESCRIPTION

A herb. The stem is highly branched. It grows 60-80 cm tall. It has an underground storage organ. The flowers are white with a brown streak. The fruit are small round capsules.

HABITAT

It is a Mediterranean climate plant. It grows on dry meadows and rocky places.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/482b63ae-3b30-4a61-b016-acfd8ce67ac9