PLANT FACT SHEET

Melilotus officinalis (L.) Pall.

GENUS *Melilotus* **FAMILY** Fabaceae

COMMON NAMES Yellow sweet clover, Common yellow melilot

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, pod, Seeds, Spice

CAUTION: Don't use plants dried.
Leaves and seeds flavour Gruyere cheese.
The young leaves before flowering can be added to salads or boiled for 5 minutes.
They are used as seasoning in baked rabbit.
The leaves and flowers are used to flavour soups, stews and marinades. The leaves are used for tea.
The seeds have been added to soups and stews as flavouring.

DESCRIPTION

A herb which takes 2 years to complete its life cycle. It can be erect or spreading. It grows 2.5 m long. The stems are branched. The leaflets are oval or sword shaped and have teeth. The flowers are yellow and 4-7 mm long. They are in loose slender clusters. The wings and standard are longer than the keel. The pods are oval and 3-5 mm long. They are rough and brown with veins across them.

HABITAT

It grows in temperate places. It grows on roadsides and waste ground. It is often on clay of salty soils. In Argentina it grows below 500 m above sea level. Tasmania Herbarium.

NOTES

There are about 20 Melilotus species. They are temperate and subtropical.

Melilotus officinalis (L.) Lam is an unresolved name.

PICTURES



Credit: Food Plants International (Bruce French)

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