PLANT FACT SHEET

Petroselinum crispum var. tuberosum (Bernh.) Mart. Crov.

GENUS *Petroselinum* **FAMILY** Apiaceae

COMMON NAMES Hamburg parsley, German parsley, Parsnip-rooted parsley, Turnip-rooted parsley

EDIBLE PARTS AND USES

Edible parts: Leaves, Root, Tea, Vegetable

The root has a strong taste and is used in stews. They are cooked and eaten like celeriac.
The thick, fleshy roots are thinly sliced and eaten raw in salads.
The roots can be fried and made into chips.
Young leaves can be used in soup and stew.

DESCRIPTION

A herb. This parsley plant is cultivated for its edible roots. The roots look like a small parsnip. They are 15-22 cm long.

HABITAT

It is a temperate plant. It suits hardiness zones 7-9.

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