PLANT FACT SHEET

Narcissus tazetta L.

GENUS *Narcissus* **FAMILY** Amaryllidaceae

COMMON NAMES Narciso nostrale, Jonquil, Nargis

EDIBLE PARTS AND USES

Edible parts: Flowering shoot, Leaves

The flowering shoot is eaten blanched and seasoned with oil, lemon and salt. They are also cooked with dried broad beans.
The leaves have an onion flavour and are cooked with grounded hazel-nuts.

DESCRIPTION

A bulb herb. The leaves and flowers arise from the bulb. The leaves are strap like. There is a single flowering stalk.

HABITAT

It is a temperate plant.

REFERENCES

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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/4b5a93c3-c64f-408f-9c40-43d893f26240