PLANT FACT SHEET

Allium carinatum L.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Keeled garlic

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Roots, Bulb, root

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw or to flavour salads.
Some forms have bulbils which are pickled.

DESCRIPTION

An onion family plant. A bulb plant. It grows up to 60 cm high. It spreads 30 cm wide. It has grassy leaves 20 cm long. There are 2-4 leaves per bulb. The flowers are pink and in heads. There are up to 30 flowers in a head and they are 50 mm wide. Small bulbils develop around the flower-head.

HABITAT

It is a temperate plant. The plant is naturalised in Britain in dry grassy places and open woods. It suits hardiness zones 7-10.

PRODUCTION

Cultivation

Plants can be grown from seed or by division of clumps. Bulbs should be planted fairly deeply. Bulbils can also be used.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating!
They have also been put in the family Alliaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/4c7a5d89-2c5f-4bc3-8155-0612d542cdca