PLANT FACT SHEET

Tordylium apulum L.

GENUS *Tordylium* **FAMILY** Apiaceae

COMMON NAMES Roman pimpernel, Small hartwort, Tordylium

EDIBLE PARTS AND USES

Edible parts: Leaves, Fruit - spice

The young plants are eaten as a vegetable. They are boiled in mixtures and in soups.

DESCRIPTION

A short, fairly stout herb. It can have hairs and is an annual plant. The stems are erect. The stems have ridges and is branched. The leaves have leaflets along the stalk and the leaflet lobes are oval and have teeth. The leaf lobes on upper leaves are narrow and untoothed. The flowers are in white umbels with 3-8 rays. There are bracts less than 10 mm long. The outer flowers have large petals with 2 equal lobes. This is 5-9 mm long and there are 4 smaller petals 4-6 mm long. The fruit are 5-8 mm long and have a pale beaded edge.

HABITAT

It is a Mediterranean climate plant. It grows on waste ground and sea shores.

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