PLANT FACT SHEET

Bellevalia romana (L.) Sweet

GENUS *Bellevalia* **FAMILY** Asparagaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Bulbs

The bulbs are crushed and soaked in cold water for a few days then boiled and fried.

DESCRIPTION

A herb.

HABITAT

It is a temperate plant.

NOTES

Also put in the families Hyacinthaceae and Liliaceae. There are about 50 Bellevalia species. They are in the Mediterranean.

REFERENCES

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Rivera, D. et al, 2006, Gathered Mediterranean Food Plants - Ethnobotanical Investigations and Historical Development, in Heinrich M, Müller WE, Galli C (eds): Local Mediterranean Food Plants and Nutraceuticals. Forum Nutr. Basel, Karger, 2006, vol 59, pp 18–74

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/53447e0d-5327-49d4-8728-a12ae85b2574