PLANT FACT SHEET

Allium oschaninii O. Fedtsch.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Oschanina onion, French gray shallot

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw.

DESCRIPTION

An onion family plant. A bulb plant. It grows to 1 m high. Bulbs are 4 cm across.

HABITAT

It is a temperate plant. It grows naturally in rocky crevices in mountains in Afghanistan.

PRODUCTION

Cultivation

Plants can be grown from seed or by dividing the clumps.

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/542fc078-bdc4-4dd3-aa14-f4e7157d68d6