PLANT FACT SHEET

Mansoa alliacea (Lam.) A. H. Gentry

GENUS *Mansoa* **FAMILY** Bignoniaceae

COMMON NAMES Garlic vine

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Spice

The garlic flavoured leaves and stems are used as flavouring.

DESCRIPTION

A climber. It produces several woody vines from the root. It grows 2-3 m tall. It smells or garlic when crushed. The stem is 4 angled. The leaves have 3 leaflets. The end leaflets develops into a long tendril divided into 3 prongs. The leaves are bright green and 15 cm long. The flowers are purple with a white throat. They are funnel shaped. They fade with age.

HABITAT

It is a tropical plant. In XTBG Yunnan.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/57ab49fc-39df-488f-aa7c-ac273c5124f6