PLANT FACT SHEET

Anacamptis morio (L.) R. M. Bateman, Pridgeon & M. W. Chase

GENUS *Anacamptis* **FAMILY** Orchidaceae

COMMON NAMES Green-veined orchid, Gandergoose, Green-winged orchid

EDIBLE PARTS AND USES

Edible parts: Root, Bulb

The bulb is a source of edible starch, after processing and drying. It is used for porridges or bread.
The tubers/bulbs are used as a coffee substitute.

DESCRIPTION

An orchid. It is a small plant. It grows 10-30 cm high. The flower stalk has loose flowers. There are 5-25 flowers. The flowers are 2 cm across.

HABITAT

It is a temperate and Mediterranean climate plant. It grows on calcareous to lightly acid soils. It grows in dry grassland and light forest.

NOTES

There are about 33 Orchis species.

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