PLANT FACT SHEET

Prunus mahaleb L.

GENUS *Prunus* **FAMILY** Rosaceae

COMMON NAMES Mahaleb cherry

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Spice, Leaves - flavouring, Flowers - flavouring

The husked kernels are used as a spice. They are used to flavour bread, biscuits, cakes and pastries. They are also used to make a herbal tea. The seeds are used to flavour cheese.
The fruit can be used cooked in pies.
The leaves are used to flavour sauces.

DESCRIPTION

A spreading deciduous tree. It grows about 12 m high. The leaves are 6 cm long and oval. They have fine teeth around the edge. The leaves are bright green. The flowers are single and white. The fruit is green and 10 mm across. The fruit ripen to black. The kernels are light brown. They are tear shaped and 5 mm long. They are creamy-white inside.

HABITAT

Temperate. It grows in northern China. In Argentina it grows between 500-1,000 m above sea level. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

There are about 200 Prunus species.

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