PLANT FACT SHEET

Orobanche coerulescens Stephan

GENUS *Orobanche* **FAMILY** Orobanchaceae

COMMON NAMES Blue-flowered orobanche, Temegen sull

EDIBLE PARTS AND USES

Edible parts: Leaves - tea, Leaves

The above ground parts of the plant are used for a drink. The young plants are gathered, steamed, dried and used for tea. They are also cooked with lamb for soup.

DESCRIPTION

A parasitic herb. It grows on Artemisia species. It grows 15-40 cm high. It is fleshy. It appears at the flowering stage. It has a stout, short underground stem. The flowers are bluish-purple. They grow in spikes at the top of the plant. These are 5-10 cm long. Individual flowers have a bract around them.

HABITAT

It is a temperate plant. It is native to semi-desert areas in eastern Asia. It grows on sandy and exposed hillsides. It can grow in arid places. In Inner Mongolia. In north China it grows between 900-4,000 m above sea level.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/6f8fab44-5859-40f8-9719-9a5408bf3592