PLANT FACT SHEET

Lunaria annua L.

GENUS *Lunaria* **FAMILY** Brassicaceae

COMMON NAMES Honesty Satinflower, Money plant, Moneywort, Penny flower, Silver dollar

EDIBLE PARTS AND USES

Edible parts: Seeds, Roots, Shoots

The seeds have a biting spicy taste. They can be used as a mustard substitute.
The roots also have a spicy taste and are eaten in salads. They are gathered before the flowers form.
The young shoots are cooked as a vegetable.

DESCRIPTION

A cabbage family herb. It is an annual or biennial plant. It grows 75-90 cm high and 25-30 cm wide. The leaves are heart-shaped to triangular with coarse teeth around the edge. The flowering stems are loosely branched. The flowers have 4 petals and are purple or white. Many flowers occur in clusters. The seed pods are round with papery outer skins and a white central disk. These are flat and white and look like coins. The seeds are 7-10 mm long by 5-9 mm wide. They are kidney shaped.

HABITAT

It is a temperate plant. It is frost hardy. It does best in light shade. It needs a well drained soil. It suits hardiness zones 8-10. Tasmania Herbarium.

PRODUCTION

Cultivation

Plants can be grown from seed. Seedlings can be transplanted. Seed are sown 3-6 mm deep. Plants are spaced about 30 cm apart.

NOTES

There are 3 Lunaria species. It can be invasive.

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