PLANT FACT SHEET

Barbarea australis Hook.f.

GENUS *Barbarea* **FAMILY** Brassicaceae

COMMON NAMES Winter cress, Austral Winter-cress, Riverbed wintercress

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves have a peppery taste and can be added to salads.

DESCRIPTION

A cabbage family herb. It grows 30-50 cm high and spreads 10-30 cm wide. The leaves near the base are divided into leaflets along the stalk and are 10 cm long. The leaves higher up and simple and with wavy edges. They clasp the stem. The flowers are small and yellow. The fruit are 3 cm long and slender. They are on stalks 1 cm long.

HABITAT

It is a temperate plant. It grows along the moist edges of streams in the southern Central highlands in Tasmania. It needs some moisture and sun. Tasmania Herbarium. Hobart Botanical Gardens.

PRODUCTION

Cultivation

It grows easily from seed. Cuttings also strike easily.

NOTES

There are 12 Barbarea species.

PICTURES



Credit: Food Plants International (Bruce French)



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Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/81f09f12-ebdf-4c25-a8a1-6e12a3e5addb