PLANT FACT SHEET

Paeonia officinalis L.

GENUS *Paeonia* **FAMILY** Paeoniaceae

COMMON NAMES Peony, Common paeony, Female peony

EDIBLE PARTS AND USES

Edible parts: Flowers, Seeds - spice, Flowers - tea, Root

The seeds are ground and used as a spice.
They are also used for tea.
The flowers are used as a vegetable or used to scent tea.
The starch of the root is used to extend bread flour after the bitter element is removed.

DESCRIPTION

A perennial plant. It grows 50-75 cm tall and 50-75 cm wide. The leaves are dark green and divided. There are 17-30 leaflets. They are green above and blue-green underneath. The flowers are deep red or pink and cup shaped.

HABITAT

It is a temperate plant. It is frost hardy. It suits hardiness zones 8-9.

NOTES

There are about 30 Paeonia species.

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PARMENTIER, (As Paeonia foemina)

Sp. pl. 1:530. 1753

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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