PLANT FACT SHEET

Apium graveolens var. rapaceum (Miller) Gaudin

GENUS *Apium* **FAMILY** Apiaceae

COMMON NAMES Celeriac, Celery root, Turnip-rooted celery

EDIBLE PARTS AND USES

Edible parts: Root, Vegetable, Leaves

It can be eaten raw or grated in salads, used as a flavouring in soups and stews or cooked as a vegetable. Leaves can be used as flavouring.

DESCRIPTION

A plant that normally takes 2 years to complete its life-cycle. It grows about 1 m tall. The bases of the stem are swollen. They are like a turnip. The leaf stalks are slender.

HABITAT

They are sensitive to frosts. It suits plant hardiness zones 5-10.

PRODUCTION

Cultivation

Seeds are slow to germinate. Plants should be 25 cm apart. Side shoots are removed as they appear. The bulbs are harvested when 7.5-10 cm across.

Harvesting and Seed Production

It takes 4 months until harvest. Roots can be stored in sand for eating in winter.

NOTES

There are about 20 Apium species.

PICTURES



Credit: Food Plants International (Bruce French)



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