PLANT FACT SHEET

Psammogeton involucratum (Roxb.) Mousavi, Mozaff. & Zarre

GENUS *Psammogeton* **FAMILY** Apiaceae

COMMON NAMES Wild celery, Randhuni

EDIBLE PARTS AND USES

Edible parts: leaves - condiment, Fruit, Seeds, Spice, Stem, Flowers

The young leaves are eaten raw or steamed as a flavouring. They are eaten as a side dish or added to soup.
The dried whole plant including flowers is used as a flavouring in curries.
The seeds are used in curries.
The leaves can be used as a substitute for parsley. They are also used in chutney.

DESCRIPTION

An annual herb. It is erect and has an aroma. It grows 90 cm tall. The stem is branched. The leaves are alternate and compound. There are leaflets along the stalk. The flowers are in a compound group in the axils of leaves or at the top of the plant. The fruit is flattened and splits open into 2 one seeded sections.

HABITAT

A tropical plant. In Yunnan.

PRODUCTION

Cultivation

Plants can be grown from seeds.

Harvesting and Seed Production

It can be grown in multi-cropping gardens during the rainy season.

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