PLANT FACT SHEET

Anchusa hybrida Ten.

GENUS *Anchusa* **FAMILY** Boraginaceae

COMMON NAMES Ballikotu

EDIBLE PARTS AND USES

Edible parts: Leaves, flower - nectar

The leaves are added to pastries.
The flower nectar is sucked as a juice.

DESCRIPTION

A herb.

HABITAT

It is a Mediterranean plant.

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