PLANT FACT SHEET

Allium giganteum Regel

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Giant onion

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw to flavour salads.

DESCRIPTION

An onion family plant. A bulb plant. It grows to 2 m tall and 15 cm wide. The leaves usually reach 15-30 cm high and the flowering stems are taller. The bulbs are 4-6 cm across. The leaves are flat, wide and sprawling. The leaves have an onion smell when bruised. The flower stems comes from the centre of the leaves. The flowers form ball like heads 10-15 cm across. These heads have flowers which are purplish-pink.

HABITAT

It is a temperate and Mediterranean climate plant. It is native to Central Asia. It prefers a sunny position and a light well drained soil. It can grow in light shade and tolerate hot conditions. It is frost hardy. It suits hardiness zones 7-9.

PRODUCTION

Cultivation

It can be grown from seed or division of the bulbs. Bulbs should be planted fairly deeply. A depth of 20 cm is suitable. Plants should be spaced 20-30 cm apart.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating!
They have also been put in the family Alliaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/98f5fbe9-6e45-498c-ba01-76868e414798