PLANT FACT SHEET

Amorphophallus harmandii Engl. & Gehrm.

GENUS *Amorphophallus* **FAMILY** Araceae

COMMON NAMES Toel

EDIBLE PARTS AND USES

Edible parts: Stems, Petioles, leaves, Corms

The stalks and petioles are eaten after long cooking.
The leaves are cooked for vegetable curry.

DESCRIPTION

A herb. It grows 1-2 m high. It has a tuber or corm at the base. It has one leaf stalk and divided leaflets at the top. The leaf stalk is green with purple spots. The spathe is whitish.

HABITAT

A tropical plant. It grows in moist forest.

NOTES

There are about 170-200 Amorphophallus species.

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

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