PLANT FACT SHEET

Mansoa hymenaea (Lam.) Sandwith

GENUS *Mansoa* **FAMILY** Bignoniaceae

COMMON NAMES Garlic vine

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are used in the same way as garlic. The garlic flavoured leaves and stems are used as flavouring.

DESCRIPTION

A climbing shrub or woody vine. It grows on fences and hedges. It has tendrils. It grows 3-5 m long. Young stems are angular. The leaves are opposite and have 2 leaflets. The leaflets are 6-10 cm long by 3-6 cm wide. They are narrowly oval. The leaves are glossy. The flowers are trumpet shaped and purple. They occur in clusters. It smells a bit like garlic.

HABITAT

A tropical plant. It can tolerate drought.

PRODUCTION

Cultivation

It is grown from stem cuttings. It can also be grown by seed.

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