PLANT FACT SHEET

Escobedia grandiflora (L.f.) Kuntze

GENUS *Escobedia* **FAMILY** Orobanchaceae

COMMON NAMES Saffron of Andes

EDIBLE PARTS AND USES

Edible parts: Roots - flavouring

The dried and ground roots are used for colouring gravies. They are also used for cheeses, butter and margarine.

DESCRIPTION

A herb. It grows erect and keeps growing from year to year. The stems are leafy and 60-150 cm long.

HABITAT

A tropical plant. It grows in tropical places. It is recorded between 1,100-1,500 m above sea level in Costa Rica.

PRODUCTION

Cultivation

Plants can be grown from seed.

NOTES

It is a cultivated food plant.
Also put in the family Scrophulariaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a4457f65-e302-41a6-b6d7-81fc1c6d0822