PLANT FACT SHEET

Alstroemeria ligtu subsp. ligtu

GENUS *Alstroemeria* **FAMILY** Alstroemeriaceae

COMMON NAMES Peruvian Lily, Purple-spot Parrot-lily

EDIBLE PARTS AND USES

Edible parts: Root

The root is cooked and eaten. It can be processed into flour.

DESCRIPTION

A perennial plant 100 cm high and spreads 100 cm wide. The stem is erect. The leaves are long and sword shaped. The flowers are funnel shaped. The flowers are reddish-yellow with green tips. They can have purple spots. They grow in clusters at the top of the plant.

HABITAT

It grows naturally on well-drained rocky hillsides in Chile. It requires a moist well drained soil and a warm situation.

PRODUCTION

Cultivation

Roots need to be planted 15-20 cm deep. Plants can be grown from seed. Stored seed need to be treated by soaking in warm water for 12 hours before planting. Plants do not transplant easily.

NOTES

There are about 50-80 Alstroemeria species. They occur in South America especially in cool mountain regions.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a45dedc6-94bb-41f5-9988-0b4cc5cbf8d1