PLANT FACT SHEET

Allium neapolitanum Cirillo

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Naple's garlic, Naples 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 or cooked. They are used as a flavouring.

DESCRIPTION

An onion family plant. A bulb plant. It grows to 10-30 cm high. The bulbs are 10 - 20 mm across. There are 2-3 flat leaves with keels per bulb. The leaves are narrow and blue-green. They are 30 cm long. The flower stems are almost triangle shaped. They can be 60 cm long. The flowers are white and cup-shaped. They are in a slightly nodding head. The heads are 8 cm wide. They have a sweet scent.

HABITAT

It is a warm temperate to Mediterranean climate plant. It grows in dry grassy and stony habitats. In Hobart Botanical gardens. It suits hardiness zones 8-10. Tasmania Herbarium.

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.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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