PLANT FACT SHEET

Allium wallichii Kunth

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Himalaya onion

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb, Vegetable, Spice

The young leaves are eaten as a vegetable.
Dried leaves are used for flavouring.
The cloves are used as a garlic substitute.
The flowers are eaten raw and used as a garnish in salads.
The plant is used for soup.

DESCRIPTION

An onion family plant. It is a herb which produces a bulb. It grows to about 65 cm high. The bulbs are small and clustered. The roots are long and thick. The stem base is covered with the leaf sheath. The leaves are narrow and flat. They have a garlic like smell when squeezed. The flowers are purple. They occur in clusters at the top of the plant. Some varieties have been described.

HABITAT

It is a temperate plant. In Nepal it grows at 2400-4500 m altitude. It grows in moist, rocky places. In China it grows in forest margins and stream banks between 2300-4800 m altitude in S China. In Sichuan and Yunnan.

PRODUCTION

Cultivation

It can be grown by seed or bulbs.

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.

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