PLANT FACT SHEET

Anthriscus nemorosa (M. Bieberstein) Sprengel

GENUS *Anthriscus* **FAMILY** Apiaceae

COMMON NAMES Woodland chervil

EDIBLE PARTS AND USES

Edible parts: Shoots, Leaves, Roots, Vegetable, Stem, Flowers

The young shoots are eaten. They are cooked as a vegetable.
The roots are used for pickles. They are also fried with eggs.
The stems is eaten raw after the bark is peeled off.
The flowers are eaten as a vegetable.

DESCRIPTION

A herb. It keeps growing from year to year. It grows 50-120 cm high. The stems are stout and branched. The leaves are triangle shaped and 7-12 cm long and across the base. The leaves consist of 3 sections with the end one 3-7 mm long and 2-4 mm wide. There are teeth along the edge. The flowers are small and white in compound groups. The fruit are oblong and 7-8 mm long by 2-3 mm across.

HABITAT

It is a temperate plant. It grows in meadows and rich soil of forests along streams.

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