PLANT FACT SHEET

# *Aframomum corrorima* (Braun) Jansen

**GENUS** *Aframomum* **FAMILY** Zingiberaceae

**COMMON NAMES** Korarima, Ethiopian cardamom

## EDIBLE PARTS AND USES

**Edible parts:** Fruit, Seeds, Flavouring

The dried seeds are used to flavour sauces. They are also used to flavour coffee, tea, bread and butter.
The layer around the seeds is edible.
The fruit are used as seasoning for cakes, tea, sausages, stews and breads. It is also used in a spice mixture.

## DESCRIPTION

A ginger family herb that keeps growing from year to year. It has underground stems or rhizomes. It grows 1-2 m tall. The rhizome can be 1 cm across. The stem is mostly formed from sheaths of the leaves. The leaves are alternate and 10-30 cm long by 3-6 cm wide. They are dark green on top and paler underneath. The flowers are in a short stalked head. This is near the base of the leafy stem. The fruit is a cone shaped berry 6 cm long by 3.5 cm across. It has 3 cells and 45-65 seeds. The seeds are 2-5 mm across.

## HABITAT

It is a tropical plant. In Ethiopia it grows between 1,700-2,000 m altitude. It is usually in slightly shaded spots in rainforest. It suits humid locations. The temperature is about 20°C.

## PRODUCTION

### Cultivation

Plants can be grown from seeds or from part of the rhizome.

### Harvesting and Seed Production

Fruit mature about 2-3 months after flowering. The fruit are harvested when mature and red and then are well dried. Plants can last for 10 years.

## NOTES

There are about 50 Aframomum species.

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