PLANT FACT SHEET

Geranium tuberosum L.

GENUS *Geranium* **FAMILY** Geraniaceae

COMMON NAMES Tuberous cranesbill

EDIBLE PARTS AND USES

Edible parts: Root, Tubers, Leaves

The leaves are added to pastries and salads.
The tubers are peeled and eaten raw or roasted.

DESCRIPTION

It has a round tuber. The branched stem grows from this. The stem grows 40 cm high. It has fine hairs. There are leaves near the base and these are 7.5 cm across. These are divided into 6 deeply cut lobes. The flowers have purple-pink petals. They are 12 mm long. The veins are a deep purple. The petals are notched at the tip.

HABITAT

It is a Mediterranean plant. It suits hardiness zones 8-10.

NOTES

There are about 300-400 Geranium species. They are mostly temperate.

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