PLANT FACT SHEET

Capparis orientalis Veill.

GENUS *Capparis* **FAMILY** Capparaceae

COMMON NAMES Eastern caper, Oriental caper

EDIBLE PARTS AND USES

Edible parts: Flower buds - spice

The flower buds are pickled and used as a spice and a flavouring.

DESCRIPTION

A shrub.

HABITAT

It is a Mediterranean climate plant.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/c058fc9e-fa7f-4c9c-9388-dbe92a24f59e