PLANT FACT SHEET

Ardisia pyramidalis (Cav.) Pers.

GENUS *Ardisia* **FAMILY** Primulaceae

COMMON NAMES Aunasin

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers - flavouring, Vegetable

The young leaf tips are cooked and eaten as a vegetable. They are also cooked with meat or fish.
The flowers are used as flavouring for fish.
The young leaves are blanched and used in salads with onions, tomatoes and garlic.

DESCRIPTION

A small slender stemmed tree. The branches are alternately crowded not branched and bending upwards. They are thickened at the base. The leaves are similarly crowded, oblong and like a thin pliable sheet. The flower arrangement is shaped like a pyramid at the ends of branches and is smooth. The flowers are pale pink and clustered on the thickened ends of branches. The fruit have a crust like surface and are about 8 mm across.

HABITAT

A tropical plant. They occur in lower forests throughout the Philippines. It can grow in sandy soils but responds well to humus and organic matter.

PRODUCTION

Cultivation

Plants can be grown by seeds. They can be sown directly or put in pots in a nursery and transplanted.

NOTES

There are about 250-300 Ardisia species. They are mainly in the tropics. Also put in the family Myrsinaceae.

REFERENCES

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Polinag, M. A., 2003, Food from the Wilderness. Department of Environment and Natural Resources. Laguna.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/c4e418cb-5ba3-4ae5-baf1-8ec51493edc6