PLANT FACT SHEET

Chaerophyllum bulbosum L.

GENUS *Chaerophyllum* **FAMILY** Apiaceae

COMMON NAMES Bulbous chervil, Parsnip chervil, Tuberous chervil, Turnip-root chervil

EDIBLE PARTS AND USES

Edible parts: Leaves, Root, Tuber, Vegetable

The roots are eaten boiled, steamed or pureed. They can be used as a garnish with game meat. It is not peeled as this loses the flavour.
The young shoots are eaten raw or in soup. They are boiled and fried with eggs. They are eaten in spring.
The young stems are peeled and eaten.

DESCRIPTION

A herb which takes 2 years to complete its life cycle. It has round tuber like root. The leaves are in a ring. The flowering plant can be 70 cm to 2 m tall. The stem is smooth. It is hairy near the base. The leaves on the stem are alternate, arranged in spirals and with leaflets along the stalk. The bases of the leaves sheath the stem.

HABITAT

It is a temperate plant.

PICTURES



Credit: Food Plants International (Bruce French)

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