PLANT FACT SHEET

Pelargonium crispum (P. J. Bergius) L'Her.

GENUS *Pelargonium* **FAMILY** Geraniaceae

COMMON NAMES Lemon geranium, Crisped-leaf pelargonium

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring

The crushed leaves are used to flavour soups, poultry, sauces, fruit dishes and vinegar.

DESCRIPTION

A shrub. It grows 70 cm tall. The young stems are soft and become woody as they get older. The leaves have a lemon scent. The leaves are arranged one above the other in 2 opposite rows. There are several named cultivated varieties. The flowers can be as 2 or 3 together on short stalks. They are white with dark pink markings.

HABITAT

It is a subtropical plant.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/dd885aa7-72bb-4f9b-ad03-6b3da9c4ea66