PLANT FACT SHEET

Pimpinella major (L.) Huds.

GENUS *Pimpinella* **FAMILY** Apiaceae

COMMON NAMES Great burnet-saxifrage, White saxifrage

EDIBLE PARTS AND USES

Edible parts: Roots - oil, Flavouring, leaves, Shoots

The roots are a source of an essential oil used to flavour candy and liqueurs.
The root and young shoots are cooked as a vegetable.

DESCRIPTION

A herb. It grows 30-100 cm tall. The stem is hollow and deeply grooved. The leaves are dark green and oval. The leaves at the base have a leaf stalk 20-60 cm long. The flowering shoot is 5-6 cm across.

HABITAT

It is a temperate plant.

REFERENCES

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/e68e1322-e2b7-4f88-a879-52d7bb79502e