PLANT FACT SHEET

Allium ampeloprasum var. babbingtonii (Borrer) Syme

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Babbington's leek

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Roots, Bulbs, root

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw or to flavour cooked foods.
The small bulbs or bulbils can be used for flavouring or pickles.

DESCRIPTION

An onion family plant. The plant has a bulb and grows up to 1.8 m high. It is 10 cm across. It has more bulbils and fewer flower heads than wild leek.

HABITAT

It is a temperate plant. It grows naturally in rocky places near the coast in S.W. England and the Channel Islands. It prefers a sunny position in a light well drained soil. It tolerates a pH in the range 5.2 to 8.3. It suits hardiness zone 6.

PRODUCTION

Cultivation

Plants can be grown from seed or by division of clumps or from bulbils.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating!
They have also been put in the family Alliaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/ff92c100-2527-4f64-9998-5d232e71965f