

Uses

ID	819
Crop ID	Parsley Root 'var. tuberosum'
Part	Root
Use Category	Food
Notes	They can be grated into salads, baked or added to soups. The root is harvested from autumn until new growth commences in the spring. It is hardy enough to be left in the ground during the winter, though can also be harvested in late autumn or early winter and stored in a cool, frost-free place, making sure that it does not dry out. Alternatively, the root can be cut into slices and then dried in a cool oven. The root has a delicious flavour, intermediate between that of celery and parsley but with a nuttier flavour
Metadata ID	2,183