

Allium roseum

[Synonyms : *Allium illyricum*]

ROSY GARLIC is a bulbous plant. Native to southern Europe, to North Africa and Turkey, it has fragrant, deep pink or white flowers.

It is also known as *Aglio* (Italian), *Aglio roseo* (Italian), *Ail d'ornement* (French), *Ail rose* (French), *Ail rosé* (French), *Ajo* (Spanish), *Ajo rosado* (Spanish), Bigflower rosy onion, *Česnek růžový* (Czech), *Czosnek różowy* (Polish), *Divlji luk* (Bosnian), *Divlji luk* (Serbian), *Kvicklök* (Swedish), *Lauch* (German), *Lukovać* (Croatian), *Luk rosovyi* (Russian), *Pasji luk* (Bosnian), Rose-coloured garlic, *Rosenlauch* (German), Rose garlic, Rosey garlic, *Rosiger Knoblauch* (German), *Rožnati luk* (Slovenian), Rosy flowered garlic, *Rusolaukka* (Finnish), *Sierui* (Dutch), and *Tewm hamrani* (Maltese).

The plant smells strongly of garlic.

The flowers are pollinated by bees and other insects.

Warning – this is a potentially poisonous plant if consumed in large quantities for both humans and animals but authorities believe that dogs are particularly susceptible.

Roseum means ‘rose-like, rosy or rose-coloured’.

The bulbs are eaten in Mediterranean countries. They can be used as a flavouring as an alternative to garlic (*Allium sativum*). The leaves and bulbils (the latter are very small) have a mild garlicky taste and can be eaten raw or cooked. The flowers have a mild garlic taste as well and can be eaten raw as a garnish on salads.

There are claims that the whole plant will repel moles and insects – and the plant juice has been used as a moth repellent.

Rosy garlic is grown as an ornamental plant – and the flowers are used cut in fresh and dried flower arrangements.