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*Apium graveolens* var. *rapaceum*

[Synonyms : *Apium graveolens*, *Apium rapaceum*]

**CELERIAC** is a biennial. From the Mediterranean it has tiny greenish-white flowers.

It is also known as *Apio nabo* (Spanish), *Apio papa* (Spanish), *Apio rábano* (Spanish), *Apírrábano* (Spanish), *Céleri-rave* (French), Celery root, German celery, Knob-celery, *Knoldselleri* (Danish), *Knollensellerie* (German), *Knolselderij* (Danish), *Kornevoi sel'derei* (Russian), *Mukula eli Juuriselleri* (Finnish), *Mukulaselleri* (Finnish), Root celery, *Rotselleri* (Swedish), *Sedano rapa* (Italian), *Sel'derei kornevoi* (Russian), *Seler korzeniowy* (Polish), *Selery korzeniowe* (Polish), *Sellerie* (German), Turnip-rooted celery, and *Wurzelsellerie* (German).

The stem base is dried and pulverized to make celery salt which is used as a condiment.

*Graveolens* means 'strong-smelling or heavily-scented' and *rapaceum* means 'of or relating to turnip (*Brassica rapa*)'.

First known records of celeriac may date back to the 17<sup>th</sup> Century when it is said to have been mentioned by writers in both Neapolitan Italy and Switzerland. In the following Century it had become popular not only there but also in Germany and France and by the middle of the 18<sup>th</sup> Century it had crossed the Channel to England. Celeriac is also grown today on a limited basis in Australia.

The cubed roots are used as a flavouring in soups and stews.