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Arracacia xanthorrhiza

[Synonyms : *Arracacha esculenta*, *Arracacia andina*, *Arracacia esculenta*, *Bancroftia xanthorrhiza*, *Conium arracacha*]

ARRACACIA is a perennial. Native to tropical America (particularly Colombia and Peru) it has flat-topped heads of flowers.

It is also known as Arracacha (English, German), Arracha, Celery potato, Peruvian carrot, Peruvian parsnip, *Pomme de terre-céleri* (French), South American parsnip, White carrot, and *Zanahoria blanca* (Spanish).

Xanthorrhiza is made up of Greek *xantho-* (deep yellow) and *-rrhiza* (root) components meaning 'deep yellow rooted'.

Arracacia was introduced to Ceylon (now Sri Lanka) in 1884.

It is commercially cultivated in some tropical countries for its edible, smooth-skinned tuberous purple root that (primarily in the South American Andes) is eaten as a vegetable and as a flavouring in stews and soups. For some its strong taste is like a combination of parsnip (*Pastinaca sativa*) and potato (*Solanum tuberosum*) or cassava (*Manihot esculenta*).