Parsley Hamburg rooted

(Parsley root, Turnip rooted parsley, Hamburg parsley)

Petroselinum Hortense var. Tuberosum

Height: Up to 30cm. Roots to 15cm

Suitable for: Most well drained but moist, rich soils in sun / light shade.

Summary: As the name suggests this has been a popular herb/vegetable in Germany, and surrounding countries, since the 16th century. The leaves can be used as traditional leaf parsley and the long white roots have a distinctive nutty flavour reminiscent of both celery and parsley. The roots can be harvested in autumn and are great roasted or used in soups and casseroles. This is a very hardy plant and late summer sowings can be made to grow through the winter for harvest later next spring. Rarely grown nowadays, it is time that this useful plant is restored to popularity!

More information:

Hamburg parsley is a useful addition to any kitchen garden. The leaves can be used in the same way as any other variety of parsley.

By the end of the season long white roots are produced for winter use. The roots are a creamy white in colour rather like a parsnip but more slender and smaller like a carrot. These are a delicious addition to soups and casseroles; they also roast well, and raw roots can be grated or sliced finely to add to coleslaw and salads.

In common with all varieties of parsley it is packed with vitamins and antioxidants.

Sow seeds from mid-spring for autumn crops, or late summer for overwintered plants to harvest the next spring. The seed is slow to germinate and can take 3 – 4 weeks. Sow a pinch of seeds every 20 cm and intersperse with radish which will germinate and crop quickly to mark the row. Keep the crop weed free and moist especially in hot dry periods.

The roots will be ready to harvest in early autumn and can be left in the ground until required as they are very hardy. Late summer sowings will grow on slowly in autumn and winter to provide roots later the next spring.

Plants can be container grown, providing that the pots are deep and kept moist.