

## Greater Cardamom, Badi Elaichi - Plant



Cardamom/Ilaichi/Elaichi is referred as-Queen of Spices. It is actually a dried fruit of a tall perennial plant.

Rating: Not Rated Yet

**Price**

649

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Description

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Greater Cardamom, Badi Elaichi Plant

## Description for Greater Cardamom, Badi Elaichi

**Plant height:** 14 - 22 inches

**Plant spread:**

Tall, perennial, evergreen plant with rhizomes, about 90-100 cm height;leaves oblong lanceolate, 30-60 cm in length, shoots formed by long sheath-like stalks encircling one another;spikes globose, very dense and shortly peduncled;spikes areglobose, very dense and shortly peduncled;flowers white in colour;Fruit capsules 2.5 cm long, irregular obcordate, echinate, trilocular, dark red-brown in color, containing severalaromatic seeds in each cell which held together by a pulp.

**Common name(s):** genera Elettaria,cardamom, Baara aliach, Mothi Elayachi

**Flower colours:** purple

**Bloom time:** April to May

**Max reachable height:** 6.00 to 15.00 feet

**Difficulty to grow:** Moderate to Hard

## Planting and care

Best time for planting cardamom is in monsoons i.e. from June to July. Light drizzles and cloudy days best suited for its planting.

**Sunlight:** Full Sun

**Soil:** well-drained soil

**Water:** Medium to wet

**Temperature:** 15Å°C to 35Å°C

**Fertilizer:** Apply any organic fertilizer

## Caring for Greater Cardamom

Frequent watering 1 week to 2 weeks interval is required during the hot summer months.  
Make sure the soil has enough moisture level all the time(at least 45-50%).  
Overhead irrigation process/method is best suited to Cardamom plantations.

## Harvesting

Cardamom starts to bear fruit from the third year after planting.

## Typical uses of Greater Cardamom

**Special features:** Cardamom fruits are called capsules. Inside the fruits there are seeds of the plant, which are actually used as spice.

Cardamom leaves also emit aroma when you rub them, you can also make tea of them.

**Culinary use:** Cardamom has a strong, unique taste, with an intensely aromatic, resinous fragrance. It is a common ingredient in Indian cooking.

**Ornamental use:** The plant is used for ornamental purpose.

**Medicinal use:** It has been traditionally used as an appetizer, a digestant as well as an antispasmodic as recommended by Indian Ayurveda. It stimulates the heart and has also been used as an expectorant. The seeds are also used as constituents of mouthwashes.

## References

- <https://www.bimbima.com/ayurveda/greater-cardamom-benefits-and-medicinal-uses/359/>
- <http://balconygardenweb.com/how-to-grow-cardamom-growing-cardamom-elaichi/>
- <http://www.agrifarming.in/cardamom-farming/>

## Reviews

Friday, 22 June 2018

Where did you get the round plant stands with the feet on them?

Anjali

Thursday, 14 June 2018

Easy plant to grow quickly and provide the rooms with a colourful leaf display

parag

Thursday, 14 June 2018

This plant can be grown anywhere in the house in?indirect sunlight.

Pukhrambam Kavita

Wednesday, 06 June 2018

Can i keep it in my ac room?

Sunaina Raj

Thursday, 31 May 2018

Fresh and beautiful, Must buy!

Pranali Patwardhan

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