

Greater Galangal, Blue Ginger, Thai Ginger - Plant



The galangals are also called blue ginger or Thai ginger.

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Description

Description for Greater Galangal, Blue Ginger, Thai Ginger

Alpinia galanga, a plant in the ginger family, is an herb used in cooking, especially in Indonesian and Thai cuisines. It is one of four plants known as galangal and is differentiated from the others with the common name greater galangal

Common name	Flower colours	Bloom time	Height	Difficulty
<i>Alpinia carnea</i>	Yellowish white	Late Summer	4 feet	Easy to grow

Planting and care

It is also known as Siamese ginger and is commonly used in Southeast Asian cuisine, especially Thai. The name galangal is derived from the Chinese word for ginger. Botanically it is known as *alpinia galanga*. This tuber is known to have numerous medicinal and health benefits.

Sunlight	Soil	Water	Temperature	Fertilizer
Full Sun to Partial Shade	Well-drained soil	Medium	90+ degree	Apply any organic fertilizer

Caring for Greater Galangal

- Whole cover the rhizome with so soil. If you have excess galangal in the fridge, do not throw them away.
- You can grow them into exotic ginger plants with lovely foliage.
- If you like, you can harvest the rhizomes later for cooking.
- Greater Galangal grows as an annual/perennial and is a herb.
- Being an annual / perennial plant, it tends to grow either as a single season plant, or a plant that can stay in your garden for many years.
- Normally grows with a forb habit.
- Greater Galangal is normally fairly low maintenance and is normally quite easy to grow, as long as a level of basic care is provided throughout the year.
- Being aware of the basic soil, sun and water preferences will result in a happier and healthier plant.

Typical uses of Greater Galangal

Special features:

Culinary use:

The rhizome is a common ingredient in Thai curries and soups, where it is used fresh in chunks or cut into thin slices, mashed and mixed into curry paste.

Indonesian rendang is usually spiced with galangal.

Ornamental use: The plant is used for ornamental purpose.

Medicinal use: The galangal plant is imported in great quantities to Europe for its medicinal properties and culinary use. ... These include greater galangal, lesser galangal, sand ginger, and Chinese ginger. Parts Used: Galangal is a rhizome like ginger and has a pungent taste to it.

References

<http://www.flowersofindia.net/risearch/search.php?query=%09Greater+Galangal&stpos=0&stype=AND> https://www.google.co.in/search?q=Greater+Galangal&rlz=1C1AVSF_enIN711IN711&oq=Greater+Galangal&aqs=chrome..69i57&sourceid=chrome&ie=UTF-8#q=Greater+Galangal+medical+use