

UNKNOWN DELICACIES

Amazing
Vegetables and
Recipes from
the Kitchen
Garden



The preparation of this booklet was financed by the **PLANET4B** research project, where 16 partner organisations from 10 European countries cooperate to learn more about how our decisions affect the fate of biodiversity. How do we make these decisions? What habits, patterns, attitudes swing us to one direction or to another? Do we even consider that our decisions affect other living beings?

Within this case study, we focus on agrobiodiversity, more precisely the seeds of open-pollinated vegetables. What does diversity mean concerning this topic? Whose work is needed in order to preserve, or even develop this diversity? How do the guardians of seeds think about diversity, farming and the seeds themselves? What do we need in order to build a seed system that supports diversity? These are some of the questions we asked in the initial phase of the research – first from ourselves, then from experts who shared their knowledge and opinions with us. We heard many ideas and needs shaped by various words but the most common topics were the personal connection to plants and seeds, the power of storytelling and the importance of curiosity and experimenting. That is also how the idea of this booklet was born – on a meeting with our stakeholder board that we called together in order to ask for support for our research.

We wanted to show the diversity of vegetables that can be grown in Hungarian gardens. We had many different ideas about the main topic of the booklet and in the end we decided to focus on some easy to grow but less known or less popular plants. We prepared a short description, guidelines for cultivation and kitchen usage for the plants as well as a couple of recipes. We hope that the plants on the next couple of pages will inspire many readers – either in the garden or the kitchen!

Retkes Lili Lilla Borbála Kálmán János

ARMENIAN CUCUMBER

(*Cucumis melo* var. *flexuosus*)

Origins

Armenian cucumber originates from the Middle-East and had already been a widespread and popular plant in the ancient times. It was a well-known plant in Egypt and in the Roman Empire as well as in the 10th century BC Israel. It arrived to Europe and the Americas with Armenian gardeners in the 19th century and became even more widely known thanks to the refugees of the Armenian genocide in the 20th century. Today it is a well-known vegetable all around the world though is not particularly popular in Hungary.

Description

Despite its name, Armenian cucumber is more closely related to cantaloups than to cucumbers – so closely that they belong to the same species and can cross-pollinate in the garden if you don't pay attention. Besides this, the appearance of the plant resembles to cucumbers: it is a creeper that is better to be planted next to woodstakes or a plant net as it can grow to be quite extensive. Its flowers are similar to cucumber flowers and as a part of the cucurbit family, it has separate male and female flowers. The easiest way to make a distinction between them is to find the miniature fruits on the bottom of female flowers. The grown fruits can have various shapes and sizes depending on the variety: their length changes between 20 and 90 cm, their skin is usually thin, more or less hairy and has a yellowish or greenish hue. There are some elongated and some roundish varieties. As the plant is tender to frost, it can be grown as an annual vegetable in Hungary.

Cultivation

Similarly to cucumbers, it can be sowed or planted outside after the last frosts. If planted as a seedling, it shouldn't be started too early as it grows quite quickly. You can grow it outside on the field but if there's a possibility, the best way is to plant it in a greenhouse. Armenian cucumber needs a lot of water and sun and grows the best in rich, well-drained soils.

Usage

The fruits can be used similarly to the fruits of cucumber. Its texture is less watery, a bit harder, similar to cantaloups' but the taste is closer to cucumbers'. It can be eaten raw, and only has to be peeled if it's an older piece or the skin is very hairy. You can use the fruits in salads, soups or ferment them with different spices.

Cold Armenian cucumber soup

Armenian cucumber
Greek yoghurt thinned with water at a rate of 2:1
Garlic
Fresh mint and/or dill

1. Grate or slaw the cucumber.
2. Squeeze the garlic through a garlic press; cut the herbs to small pieces, then mix everything together in a big bowl.
3. Put the soup in the refrigerator for at least 2 hours before serving.



SHISO or PERILLA

(*Perilla frutescens* var. *crispa*)

Origins

Perilla or shiso originates from the mountains of China and India. It has a strong aromatic scent and flavour. It had already been grown as a herb in ancient China and it was transported to Japan from there. Originally it was grown for the oil pressed from its seed but later it became an important part of Asian cuisine. It is still a widely and diversely used plant in Japanese kitchen and is also common in the cuisine of Southeast Asian countries. It arrived to Europe centuries later – according to the records, it became available for British gardeners in 1855 – and it is still not a widely known and grown plant. It arrived to the Americas even later and proved to be an unwelcome guest as it became an invasive species there.

Description

Similarly to many other, more popular aromatic herbs like basil, oregano and thyme, it is part of the Lamiaceae family – therefore the strong scent. There are green, purple and variegated varieties. It has little, white or pink flowers that are not spectacular. The plant usually grows to be between 40 and 100 cms. As it is tender to frosts, it can be grown as an annual plant in Hungary.

Cultivation

Perilla thrives the best in rich, well-drained soils but it is not too sensitive in this regard. It grows well both in full and partial sun.

As it is a quick to grow tropical plant there are several options for cultivation. If you want to grow plantings, it's ideal to plant the seeds 4-6 weeks before the last frosts. In order to quicken germination, it's worth to soak the seeds in water for 24 hours but don't be surprised they germinate slowly – it can take up to 3 weeks for them to come up! Don't put the seeds too deep, they need some light in order to germinate. Seedlings are sensitive to fungal diseases, so pay attention and don't water them too much. You can plant the seedling to the garden after the last frosts.

You can also sow the seeds directly outside after the last frosts when the temperature doesn't drop below 7-8 degrees, even during night. Consider thinning the seedlings that came up so the ones staying can grow stronger: leave one plant for every 15-20 cms. You can cut the top of the plant at 10-15 cms, then it starts to grow side branches instead of growing only upwards. Leaves can be harvested until the first frosts.

If you don't want the plant to run to seed, you should cut the flowering stems before they start flowering. But it's worth to let some of the plants run to seed – if they thrive in the garden, next year you won't have to trouble yourself with growing seedlings, they will come up from the scattered seeds!



Usage

Spectacular leaves of the shiso plant can be used as decoration – but there are a number of other ways to use them in the kitchen. In Japanese cuisine, different coloured varieties have different roles. Purple shiso gives the colour of the famous umeboshi (fermented plum) and the fermented pink ginger but it is also used to make syrup. Dried and ground leaves are used as ingredients for different mixed spices. Green leaves are usually sided with different kinds of pasta, meat and fish dishes but are also used as spices. The little bolls of the shiso plant are prepared and preserved with salt and used as a spice. The seeds were used as a source of oil. Young stems are also used as a spice, sometimes eaten as microgreens. Even its flowering stems are served with some dishes.

Rice balls on shiso leaves

Cooked rice
Zucchini
Carrot
Ginger
Soy sauce
Garlic
Optional: plum or nectarine

1. Cut the zucchini and carrot to small – about 0,5 cm – cubes and saute on a little oil with grated ginger and pressed garlic. 2. After a couple of minutes, remove from the heat, mix with cooked rice and put some soy sauce in the mix according to your taste. 3. Wash the shiso leaves (they can be any colour) and dry them on a dishtowel. When they are dry, put them on a tray or plate in a way they don't overlap. 4. Make little ball of the vegetable-rice mix according to the size of the leaves and put the balls on the leaves. You can add some flavour by putting fruit slices to the top: half-ripe plum, nectarine or pear all make a nice addition on the top.



THAI BASIL

(*Ocimum basilicum* var. *thyrsoflora*)

Origins

Thai basil is a variety of the same species of basil most commonly used in European kitchens. Basil originates from India – it has been cultivated for more than 5000 years – and started its journey around the world from there: it was a sacred plant in ancient Egypt and was considered to bring good luck in ancient Greece and the Roman Empire. Thai basil was bred in Southeast Asia, it's most commonly used in Vietnamese, Thai, Lao and Cambodian cuisines but has started to gain some reputation in Europe recently.

Description

Basil is a popular herb: more than a hundred different varieties of it exist. Thai basil looks different than the varieties commonly grown in Europe: its stems have a purplish colour and the leaves are narrower, longer and sturdier so they shrink less after cooking. It is also easy to differentiate from other varieties by tasting: the flavour of Thai basil resembles to flavour of anise. Its flowers are pink. In the right environment the plants grow to be about 40-45 cm high.

Cultivation

Thai basil doesn't tolerate well temperatures below 10 degrees, therefore it can be grown as an annual plant in Hungary. Similarly to basil, it can be planted inside at the end of March, beginning of April and planted outside after the last frosts when the temperature stays above 10 degrees even during night. It can be grown the best in rich, well-drained soils.

Thai basil needs a relatively big amount of water: pay attention to keep the soil moist around the plants and it is also worth to mulch around them. You can grow Thai basil outside, in a greenhouse or even on the balcony.

Usage

Thai basil is mostly used in Southeast Asian cuisines, therefore you can find it mostly in Vietnamese, Thai, Lao and Cambodian recipes. It can be used to flavour curries, pasta dishes or salads as well as cool summer drinks.

Thai salad

Beetroot and carrot

Purple and green shiso leaves

Thai basil

Peanut butter

Some kind of neutral flavoured oil
(e.g. sunflower seed or sesame seed)

Lemon

Soy sauce

Optional: glass noodles, baked tofu



1. Grate the beetroot and carrot, cut the herbs to small pieces and mix everything together. 2. Mix 1 tbsp peanut butter, 2 tbsp neutral flavour oil, the juice of 1 lemon and 1 tbsp soy sauce and add it to the vegetable-herb mix. 3. You can add cooked glass noodles or baked tofu if you want to have a richer dish. You can also increase the amount of the dressing based on the ratio above!



PURLANE

(*Portulaca oleracea*)

Origins

Nowadays purslane is mostly considered as a weed in Hungary – few gardeners plant it even out of those who eat purslane, they just don't pull it when weeding. But this hasn't been the case for ever and everywhere: purslane has a history of cultivation that goes back to thousands of years. Its exact place of origin is unclear but it evolved somewhere on the Easter part of the Mediterranean or in West Asia, and they started to cultivate purslane in this area. It was one of the most widely grown plant in the Roman Empire and also consumed in Egypt, Greece and the Arabic world. It has reached the America before Columbus. Nowadays it's a thriving pioneer (and weed) – not a surprise, considering that it's a xerotherm plant, thanks to its succulent leaves, it can deal with hot, dry summers.

Description

Purslane is an annual plant. Its thick stems creep close to the ground but in a favourable environment, they can grow up to 30-40 cms. The plant has thick, ovoid, mildly succulent leaves. The flowers are small, yellow and quite insignificant.

There are some cultivated varieties: their stems are more erectile and their leaves are bigger than those of the wild variety. It's possible to get seeds of cultivated purslane but the wild ones work in the kitchen just as well as the domesticated ones.

Cultivation

Purslane can be found in most of the gardens in Hungary: the easiest way of cultivation is simply not to pull them out during weeding. If you want to grow it from seed, just consider that the seeds need light in order to germinate. If you find a particularly delicious, or big-leaved plant, you can also propagate it by cuttings.

Purslane is not a delicate plant: it can deal with hot temperatures and dryness, it can even help to prevent salinisation of the soil!

Usage

There are plenty of ways to eat purslane but it's mostly eaten as a leafy green. Its flavour is quite salty, somewhat tart. Both the leaves and the stems are edible. Purslane is consumed all over the world in different forms: raw, fermented and cooked. It can be a nice addition to salads, if steamed or toasted, it can be prepared as spinach; it becomes jelly-like when cooked and is great for thickening soups, stews and sauces.

On overfertilised soils, it accumulates nitrate compounds so if you're not sure about the growing conditions of the plant, it's better not to give it to young children!



Purslane salad

Purslane
Carrot
Petals of sunflower
Pickled cucumber
Olive oil

1. Cut the leaves and the stems of purslane, grate the carrot, take the petals of sunflower. 2. Dice the cucumber, mix its juice with olive oil to make a dressing. Mix everything together. 3. Serve with roasted sunflower seeds and sunflower petals.



Galette with mixed vegetables

For the dough

250 g flour
150 g cold butter
5 tbsp cold water

For the filling

spinach, Swiss chard, mixed Cucurbit stems per your taste
150 g cream cheese or cottage cheese
1 egg
grated cheese

1. Mix all the ingredients of the dough until it becomes a thick, crispy dough. Put it in the refrigerator for 1-2 hours. 2. Pour hot water on the leafy greens, then thoroughly squeeze them. Mix with egg and cream or cottage cheese. 3. Make 1 big or 4-5 smaller flat circles of the dough. Fill with grated cheese and then the green mix. Roll the edges. 4. Bake them for 40-50 minutes in the oven at 180 degrees.



CHICKPEA

(*Cicer arietinum*)

Origins

Chickpea is one of the earliest domesticated plants in human history: archaeological findings prove that it had already been cultivated around 8400 BC – before the invention of pottery! – in the geological area of today's Syria. The domestication most probably happened in the south-eastern part of today's Turkey where the closest wild relative of the plant, *Cicer reticulatum* can still be found in the wild. That's where the domesticated chickpea started its conquest of the world: it was grown in the Mediterranean around 6000 BC and in India around 3000 BC. It has become an important part of local cuisines in both areas. Later it became even more widespread, and nowadays it is the second most important legume after soy bean.



c u i

Description

Chickpea is a legume, a member of the Fabaceae family. It usually grows to be between 20-50 cms. The roots go really deep, the stem is erectile, rectangular and branching. The leaves are odd-pinnate, densely covered with glandular hair. The flowers are small, growing individually, bluish, purplish, pinkish or white and are self-fertile. The pods are about 3 cm long, slightly inflated and oval-shaped. In a pod there are usually 1 to 3 spherical seeds that have a little beak at the top. Depending on the variety, the colour of the seeds can be beige, brown or black.

Cultivation

Chickpea can be grown as a field crop in large quantities but it's worth to try it in a smaller garden for personal consumption as a curiosity. It's an annual plant. It prefers well-drained sandy-loessal soils. Thanks to its deep roots, it tolerates drought better than other species of the legume family but still needs consistent water supply during germination and the early phases of development. During these times it is also important to keep the area free from weeds. Later chickpea grows densely and can suppress weeds successfully. Chickpea requires a lot of heat, so it is better to sow it to sunny places, in April as it is less sensitive to late frosts than beans. Regarding pests, you should take care of cotton earworms as they can cause a great damage in the crop if you don't protect the plants against them. The seeds stay on the plant, threshing can be done in the same way as peas and beans.

Usage

Chickpea can be eaten both fresh and dried. It has some quite beneficial qualities: high protein content (around 20%), high content of iron, magnesium and zinc. Besides, it is less likely to cause bloating than other members of the legume family. There are several ways to prepare chickpeas: the most common is the preparation of dry seeds as different sauces (e.g. hummus) or as an ingredient of salads, soups or casseroles. When ground to flour, it can be used as a glutenfree alternative for flour or as an additive. Roasted seeds were used as an alternative for coffee. The seeds of some varieties can be popped, just like the seeds of some corn varieties.

COWPEA AND YARD-LONG BEANS

(*Vigna unguiculata*)

Origins

Compared to other species, we have relatively little knowledge about the origins of cowpeas and yard-long beans (that belong to the same species). It is for sure that they originate from Africa – though there's no agreement among researchers whether its place of origin is East or West Africa – and that it has been cultivated for more than 4000 years, therefore it is one of the oldest domesticated plants. Cowpeas travelled to India around 2300 BCE, went through a secondary domestication process and arrived to Europe from there. The first mention about the species in European texts are from around 300 BCE: it was a known and cultivated plant in ancient Rome and Greece. It most probably travelled to the Americas some time between the 17th and the beginning of 19th century, along with the slave trade.

Description

Cowpeas and yard-long beans belong to the family of legumes but there is a huge diversity of appearance within the species. The plants have ternate leaves, their size can be quite different depending on the species. Flowers sit on the end of a long peduncle, their colour can be purple, blue, pink, white or yellow. Depending on the size of the pods and seeds there are two big groups of varieties. Cowpeas have shorter pods with a bigger number of roundish seeds while the pods of yard-long beans can grow up to 100 cms long and have less, more elongated seeds. Cowpeas are usually eaten as dried beans, yard-long beans are more consumed as green beans. Cowpeas are usually more bushy, yard-long beans are more likely to be running high.

Cultivation

Cowpeas can be grown as a field crop but they do well in gardens too, just like yard-long beans. The species was overshadowed by common beans coming from the American continent probably because of the smaller size of seeds but might become more popular again due to its better adaptation to dry weather. It needs warm weather and is best to be planted in the beginning of May. The plants prefer loose, sandy soils, good drainage is important on harder grounds as well. During germination and the early phase of growth cowpeas and yard-long beans require a good amount of water – later their roots can go down as deep as 2 meters and so they adapt to droughts better than other bean species. The mature pods of some varieties open up easily and seeds fall on the ground.

Usage

Depending on the variety, seeds can be eaten fresh or dried or pods can be eaten fresh. Either way, you can prepare them as dry beans or green beans.



Summer minestrone

Yard-long beans or needle beans
Cooked chickpeas and/or cooked cowpeas
Tomato
Carrot
Onion
Cucuzza or zucchini
Sage, parsley, celery (stalk)
Garlic



1. Dice onions and garlic, braise them on a little oil for 10 minutes. Throw in the leaves of sage and the stalks of parsley and celery cut to small pieces. 2. Dice carrots, cut beans and cucuzza or zucchini. Add them to the onions, pour some broth or water in the pot. 3. Add a bigger, mature tomato cut into small pieces. Cook the mixture until vegetables soften. 4. Add the precooked legumes (chickpeas and/or cowpeas) for the last 10 minutes. Serve with chopped parsley and fresh bread.

Minestrone is a soup that can be prepared with whatever seasonal ingredients you have. You can also add any kind of dry or fresh legumes, turnip or celery root. You can also diversify the spices: to you can add pounded cumin, coriander and dill seeds to the onion base.



CUCAMELON

(*Melothria scabra*)

Origins

Cucamelon, like many of our widely grown cucurbits, comes from Mexico and Central America. It already had become popular on the continent before the arrival of Spanish conquistadors: it was a commonly used plant in Mayan and Aztec kitchens. Cucamelon arrived to Europe in the 15th or 16th century. First it was grown mostly in the Mediterranean, especially in Italy and Spain but nowadays it also thrives in more northern places.

Description

Cucamelon is a member of the Cucurbitaceae family but despite of the name (and the looks) it is not a close relative of melons. It is, however, like many of the cultivated members of the family, a climber plant: it can grow vines that are 2,5-3 meters long. It grows to be a less robust, quite fragile plant compared to other widely grown cucurbits. The flowers are similar to those of cucumbers – just smaller –, there are separate male and female flowers. The easiest way to tell them apart is to find the miniature fruits on the bottom of female flowers. It's a curiosity that cucamelon grows female flowers first, not the other way around. The fruits are round, striped with dark green on a lighter green base, and are about the size of a grape (between 2,5 and 4 cms).

Cultivation

Similar to cucumbers, cucamelon can be sown outside after the last frosts or started inside earlier. In the latter case, they need a bit of extra care as the seedlings are quite fragile. It can be grown outside but if there's a possibility, it's worth to grow it in a greenhouse as that's where it feels the best. It needs a high amount of water and sun – though compared to other cucurbits it copes with drought better – and prefers rich soils with good drainage. You can even try to grow cucamelon in a bigger pot but don't forget to provide something it can climb on! As it doesn't tolerate temperatures below 10 °C, it can be grown as an annual plant in most parts of Europe.

Usage

Although leaves are also edible, we mostly consume the fruits of cucamelon: they have a tangy, citrusy taste. They can be eaten raw – as a whole or cut into half – but they also taste great when pickled or fermented.

Ice tea with herbs and cucamelon

Thai basil
Basil
Lemongrass
Cucamelon
Honey, lemon

1. Pour boiling water over basil, thai basil and thinly cut lemongrass. Leave the tea until it cools.
2. Add honey and lemon to taste. Put some ice cubes and cucamelons cut in half to glasses and pour the cooled tea over them.



Cooked chickpea and cowpea (basic recipe)

Chickpea: soak chickpeas for 12-16 hours before cooking, then drain them. Add 4 or 5 times as much fresh water as the weight of the chickpeas, bay leaves and a teaspoon of baking soda. Cook until the chickpeas soften. The skin of black chickpea will not soften but remain crunchy.

Cowpea: cowpeas don't have to be soaked if you want to cook them within one year after harvesting them. They can be cooked in 30-40 minutes. Older cowpeas should be soaked for 10-12 hours before cooking.



Marinated bean salad

Cooked cowpeas
Tomatoes
Peppers
Cucamelons or cucumbers
Onion
Summer savory
Apple cider vinegar or white wine vinegar



Dice the onion and add cooked cowpeas and summer savory. Mix with salt and the vinegar and let it rest for 10-15 minutes. Dice the other ingredients to taste, add them along olive oil, and mix everything together.

Crunchy toasted chickpeas

Cooked chickpeas
Olive oil
Za'atar or any other mix of spices you like

Drain the cooked chickpeas and then dry them on a kitchen towel. Put them in a saucepan, add a little oil and while constantly stirring, start toasting them on medium heat. When the chickpeas start to pop, turn off the heat, add salt and other spices to taste and mix while still warm. When cooled, crunchy chickpeas are great as snack or can be used as a topping for salads or soups.



CUCUZZA

(*Lagenaria siceraria* var. *longissima*)

Origins

Cucuzza belongs to the same species as calabash and is native on the Western coast of Africa up to the area of today's Ethiopia. Its wild relatives were found in Zimbabwe recently. The exact place and circumstances of domestication are not yet clear: it looks like calabash has been domesticated in Eastern Asia and Northern Africa – 4000 years apart. Before the European travels to the Americas, the varieties of this species were commonly cultivated all over Europe, Asia and Africa – but, surprisingly, it was also a widespread crop in the Americas. There are several theories about how they arrived there.

Cucuzza was selected on Sicily and became widespread thanks to mostly the Italian diaspora.

Description

Cucuzza has a similar appearance to calabash: as most of the cucurbits, it also grows vines, which can reach 9-10 meters in this case. It has big, round leaves with cordate base and covered with wool-like hairs. Its flowers are white. There are separate male and female flowers – the easiest way to tell them apart is to find the miniature fruits on the bottom of female flowers. The fruits are usually light green, linear shaped and 130-150 cm long, or even longer.

Cultivation

Cucuzza can be planted inside or outside, after the last frosts, from the middle of May. As the seeds are protected by a hard, woody husk, germination can take a longer time (up to 2-3 weeks). If started indoors, you can plant outside when the temperature stays around 20 °C, at the end of May, beginning of June. Cucuzza requires a lot of space, so it's best to leave at least 2 meters between two plants. And don't forget to provide some kind of structure for it to climb on, like a fence! It requires a lot of sun, water and nutrients. Cucuzza is more resistant to powdery mildew and downy mildew compared to other cucurbits.

Usage

The young fruits can be eaten when they get to 20-25 cm long. It's recommended to pick them while they are still tender: the outer skin and the seeds should both be soft and not woody. Fruits can be picked usually from August until the first frosts. You can eat them raw or baked, cooked or fried on a little oil, like zucchinis.



Caramelised cucuzza with honey and balsamic vinegar

Cucuzza
Allspice (ground)
Cardamom (ground)
Ginger (fresh, grated)
Fennel (flowers and green seeds, fresh)
Honey
Balsamic vinegar



1. Dice the cucuzza fruit and put over medium heat with a little sunflower oil for about 5 minutes.
2. Add ground allspice and cardamom, grated ginger and honey.
3. Keep stirring, the honey will be caramelised in a couple of minutes. Add balsamic vinegar to taste.
4. Add a little water and cook for a couple of minutes, until a thick, molasse-like substance forms.
5. Serve with fennel flowers and green fennel seeds.
6. You can also serve it with vanilla ice cream, creating a nice summer dessert.



Raw cucuzza salad with plums

Cucuzza
White wine vinegar
or apple cider vinegar
Honey
Plums
Thai basil or basil

1. Thinly cut or grate cucuzza. If the fruit is older, you should peel it first, if it's still tender, this is not necessary.
2. Rub with salt.
3. Mix the honey and the vinegar and add to the cucuzza.
4. Serve with thin plum slices and finely chopped basil.

Acknowledgments

We want to thank the whole international consortium of the project PLANET4B for the supportive and appreciative environment that surrounded our work. We also want to thank our colleagues in ESSRG working on another case study, *Carmen Czett* and *Eszter Kelemen*, who took on the role of 'critical friends' supporting our work in many ways. We are grateful for the experts who devoted their time for our agrobiodiversity research and shared their knowledge with us. We are particularly thankful for all the members of our Stakeholder Board who supported our work from the very beginning with appreciation and enthusiasm: *Anna Bajzák*, *Judit Farkas*, *Csilla Kleinheinz*, *Orsolya Papp*, *Katalin Réthy* and *Mónika Rusvai*. Their ideas, positive energies, various experiences and knowledge were a great gift during the common work.

Borbála Lipka and **György Pataki** (researchers of the Planet4B project agrobiodiversity case)



PLANET4B

This document was created within the project PLANET4B.



Funded by
the European Union

PLANET4B receives funding from the European Union's Horizon Europe research and innovation programme under grant agreement No 101082212.



UK Research
and Innovation

This project is funded by UK Research and Innovation (UKRI) under the UK government's Horizon Europe funding guarantee.



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra

This project receives funding from the Swiss State Secretariat for Education, Research and Innovation (SERI).

recipes: **Katalin Réthy**

text: **Borbála Lipka**

photos: **Judit Ruprech**

Webpage of the project: www.planet4b.eu

Declaration of liability

Views and opinions expressed in this document are those of the authors only and do not necessarily reflect those of the European Union. Neither the European Union nor any other granting authority can be held responsible for them.