

Parmotrema perlatum

COMMON NAMES

Black stone flower

BIOSTATUS

Native

CURRENT CONSERVATION STATUS

2018 | Not Threatened | Qualifiers: SO

CATEGORY

Lichen

STRUCTURAL CLASS

Lichens - Foliose

LICHEN SUBSTRATES

Corticolous (bark, wood), Saxicolous (rock)

SUBSTRATE DETAILS

Corticolous, saxicolous

GENUS

Parmotrema

FAMILY

Parmeliaceae

AUTHORITY

Parmotrema perlatum (Huds.) M.Choisy

SYNONYMS

Lichen chinensis, *Lichen perlatus*, *Parmelia perlata*, *Parmotrema chinense*

ENDEMIC TAXON

No

ENDEMIC GENUS

No

ENDEMIC FAMILY

No

Parmotrema perlatum is typically used in meat dishes like nihari (paaya), Bombay biryani, and goat meat stews, it is also used in vegetarian dishes (Wikipedia 2021). It is one of the ingredients in East Indian bottle masala, used for cooking meats, fish, and vegetables. In its raw state, black stone flower does not have much taste or fragrance. However, when put in contact with heat, especially cooking oil and ghee, it releases a distinctive earthy, smoky flavour and aroma. This property of black stone flower is especially valued in the tempering step of cooking a number of Indian dishes.

NVS CODE

PARPER

REFERENCES AND FURTHER READING

- Galloway D.J. 1985: *Flora of New Zealand: Lichens*. Wellington: PD Hasselberg, Government Printer. 662 pp.
Galloway D.J. 2007: *Flora of New Zealand: Lichens, including lichen-forming and lichenicolous fungi*. 2nd edition. Lincoln, Manaaki Whenua Press. 2261 pp.
Wikipedia 2021: https://en.wikipedia.org/wiki/Parmotrema_perlatum. Date accessed: 28 September 2021.

MORE INFORMATION

<https://www.nzpcn.org.nz/flora/species/parmotrema-perlatum/>



Saxicolous on basalt wall. Photographer: Marley Ford, Licence: CC BY-NC.



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