

Oxeye Daisy Bruschetta Makes 2 servings

INGREDIENTS

1 handful of oxeye daisy greens (chopped)

2 garlic cloves (crushed)

14 cherry tomatoes (quartered)

1 tsp red wine vinegar

Olive oil

Salt & pepper

Rustic bread

Leave to stand for 15 minutes.

Next slice your rustic bread into portions, and lightly toast. Drizzle a generous amount of olive oil over the bread, then top with the tomato and oxeye daisy mix. Serve immediately as a light luncheon snack.

By Robin Harford

INSTRUCTIONS

Put chopped cherry tomatoes into a bowl. Make sure they are ripe and at room temperature, then add the greens, crushed garlic and red wine vinegar. Mix together. Season with salt and pepper.



Oxeye Daisy (Leucanthemum vulgare)

ID Characteristics

- · Daisy-like flowers
- Lower leaves are spoon-shaped, and the upper ones have wavy to toothed edges
- Up to 1m tall

Look-alikes

Not all daisies are invasive!

- Shasta daisy (Chrysanthemum maximum) is a harmless ornamental, with larger yellow disk (2-3cm) and white ray petals (2-3cm).
- Native Asters (Aster spp.)
 and Fleabanes (Erigeron spp.)
 resemble Oxeye Daisy but
 typically have undivided leaf
 margins without lobes or teeth.
- English Daisy (Bellis perennis) is fairly short and has wider, rounder leaves.

However, Scentless Chamomile (*Matricaria perforata*) is another invasive daisy flower, with much lacier foliage.

Vectors of Spread

- By seed: A single plant produces up to 26,000 seeds.
- Vegetatively: underground stems can send up new plants and create a monoculture.
- Oxeye Daisy is also found in seed mixes and in the horticulture trade

Impacts

- Forms dense stands that decrease forage available for grazing livestock
- Decreases forage available for wildlife
- Decreases local plant biodiversity
- Carries several crop diseases including Yellow dwarf virus of potatoes