

Japanese Knotweed

Fallopian japonica

Region of Origin: East Asia
Habitat: Perennial, deciduous, sub-shrub
Current Range: Asia, North America (39 States) & Europe
Flowering Season: Summer



Japanese knotweed has astounding regenerative prowess and the capacity to spread at lightning speed, especially near streams and roadsides. It is a rapidly growing, perennial plant with characteristic purple spots on the stem. The tubular structure of the stem allows even tiny pieces of knotweed to float through waterways and readily access new habitats to colonize along its journey. The dense root and leaf structure of knotweed stands make it nearly impossible for other plants to compete, and it is considered one of the world's most destructive invasive species. The strong scent of the lacy white blooms attract bees. And, many humans are attracted to its shoots, foraging them for their wonderful rhubarb taste. Avoid sites actively managed with herbicides, and be sure to collect the shoots when they are young and tender – no more than 8 inches tall.

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Spiced Japanese Knotweed Mousse

Recipe by Unknown

5 cups	Knotweed Shoots, stripped, chopped	1 Tbsp	Powdered Gelatin
¾ cup	Granulated Sugar	2 cups	Heavy Whipping Cream
¼ cup	Water	⅛ tsp	Salt
2 Tbsp	Spice of choice (peppermint, clove, cinnamon, nutmeg, pumpkin spice, etc.)	4 Tbsp	Powdered Sugar
		To Taste	Redi-Whip or Cool Whip

- Combine knotweed, water, and sugar in a saucepan; and cook, uncovered, for 15 minutes on medium heat until the knotweed is soft.
- Place contents of pan and spice in blender and puree until smooth.
- Chill a bowl in the freezer.
- Heat the knotweed puree on low heat in a pan until warm. Do not boil.
- Meanwhile, soak the gelatin in ice cold water until the gelatin is completely limp (about 10 minutes).
- Remove the gelatin from the water, then add it to the knotweed puree.



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- Whisk until well combined.
- Chill in the fridge for 10-15 minutes.

- Combine the cream and powdered sugar in a chilled bowl.
- Whip the cream until it forms stiff peaks.
- Remove the pan with the chilled knotweed from the fridge.
- Whisk the knotweed mixture to loosen the puree. If the puree did not set, reheat the puree and add a little more gelatin, then repeat the process. Do this as many times as needed.

- Gently fold the cream into the knotweed mixture 1/3 at a time.

- Put the mousse in a container.
- Press plastic wrap down onto the surface of the mousse to prevent oxidization.
- Refrigerate the mousse overnight. It will set and become slightly stiff.

- Serve in whatever dish you wish to use by piping it from a pastry bag.
- Top with whipped cream and a sprinkle of whichever spice you used.