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Funny Veggies

Melon Golden • Purple Queen Bean • Long Black Radish • Blue Radish • Beetroot



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*Seeds from organic farming

Content

Your kit contains



5 biodegradable pots



5 marking tabs



Instruction guide



5 peat pellets



5 packets of organic seeds*.



in PDF + recipe



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The veggies

This leaflet contains everything you need to grow your unusual vegetables. We have specially selected unusual and easy-to-grow varieties of vegetables in different shapes and colours that will make your vegetable garden a place of curiosity. Their fragrance and flavour will make you discover the pleasure of rediscovered taste.

GOLDEN MELON



This variety is very rare and ancient. It is a round fruit with a smooth, thick skin of golden yellow colour and pale green to salmon pink flesh, sweet and fragrant with a hint of pineapple. The fruit can be kept for several weeks in a cool, dry place.

HARICOT VIOLET



The Purple Queen variety of bean is of the Dwarf Mangetout type. Productive, easy to pick, long pods, stringless, dark purple in colour, tender and buttery. This original colour makes it easy to spot when picking but disappears during cooking.

RADIS NOIR



Very beautiful root with black skin, voluminous and cylindrical with a white air of a very pronounced pungent taste. With its original colours, this variety proves once again that the vegetable garden can be both nourishing and aesthetic.

RADIS BLEU














This conical-shaped radish is attractive not only because of its unusual purplish-blue colour and crisp white flesh but also because it can be harvested over a very long period, from high summer to winter. This variety is renowned for its flavour, with very mild pungency. A plant for people with good taste!

BETTERAVE

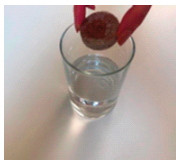


Chioggia beetroot is a unique, very early, old variety with round roots and sweet, pink flesh with white veins. Its beautiful flesh makes the beet very decorative in the kitchen when eaten raw.

Les semis

Seeds						
Instructions		Mid-March to mid-May (emergence in 7 to 10 days)	Mid-March to mid-August (emergence 5 to 9 days)	March to August (emergence 4 to 6 days)	Mid-March to mid-June (emergence in 4 to 6 days)	March to May (8 to 10 days)
Watering		Regularly	Regularly	Copious during hot weather	Not very abundant but regular	Regularly
Exposure		Sunny	Sunny, sheltered from the wind	Sunny	Sunny	Sunny
Soil		Drained soil	Drained soil	Drained soil	Drained soil	Drained soil
Harvest		Late July to October	July to September	June to September	September to November	June to October
Temperature		24 to 35°C	12 to 25°C	12 to 25°C	12 to 25°C	12 to 25°C

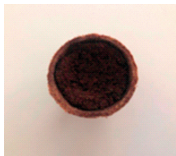
How to sow?



1 - Fill a bowl with warm water and place a pellet of peat for 5 minutes.



2 - Once the pellet is well inflated, squeeze it out to remove excess water.



3 - Place the potting soil in one of the pots. Be careful not to over-pack the potting soil to allow the seeds to breathe.



4 - Make a small hole from 0.3 to 0.5 cm deep. Sow the seeds and cover the hole with some soil.

Recette

Bites of black radish with smoked salmon



Ingrédients

- 150 g smoked salmon back
- 1/2 black radish
- 1 orange and 1/4 lime
- 1 tablespoon(s) sesame oil and 1 tablespoon(s) olive oil
- Black sesame seeds
- Small shoots (optional)

Instructions

Prepare the vinaigrette: squeeze the juice of the orange and lemon. Strain.

Reduce the juice to 2 tablespoons of concentrated juice.

Let cool in a bowl before adding the oils and salt.

Wash and scrub the black radish. Cut it into thin strips. Arrange them as a rosette on 6 plates.

Cut the back of the salmon into large dice. Spread over the radish slices.

Lightly season with the vinaigrette.

Decorate with a few sprouts and black sesame seeds.

Our products

