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Rainbow Tomatoes

Black Zebra • Green Zebra • Hawaiian Pineapple • Sweet Heart
Tomato • Physalix Ixocarpa



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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 tomatoes

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

PHYSALIS IXOCARPA



This rare variety is native to South America and mainly Mexico. It looks like a medium-sized round tomato. It's yellow-green when young, purple when ripe and surrounded by a kind of envelope like a candy! The fruit has a pleasant, fresh and slightly acidic taste.

BLACK ZEBRA TOMATO



Tomatoes of this variety have a black colour with golden green stripes that become darker as they ripen. The fruit has an excellent flavour, rich and complex, with a good balance between sugar and acidity.

HAWAIIAN PINEAPPLE TOMATO



These superb, tasty tomatoes are orange with a red veil and an irregular shape but ribbed all over their body. They have a remarkably fruity flavour with exotic aromas reminiscent of pineapple when eaten fully ripe.

SWEET HEART TOMATO



This rare variety is native to Italy. It is pink in colour, heart-shaped with the tip downwards, and is very slightly ribbed and fragile. This tomato is renowned for its taste, abundant flesh and the rarity of its seeds. A plant for people with good taste!

GREEN ZEBRA TOMATO

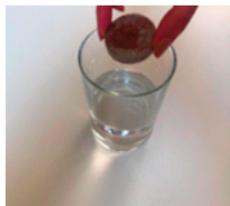


This variety is unique, with beautiful flesh of a pretty emerald green. It is dense, very juicy, both sweet and slightly tart. In addition to their delicate fragrance, they produce a sweet and tart flavour. This tomato creates a surprise on the plate.

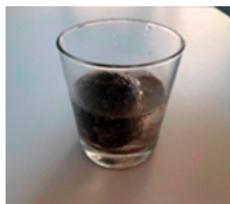
The sowing

Seeds					
Instructions					
 Sowing	Mid-February to May (emergence in 3 weeks)	January to March	February to April	February to April	February to May
 Exposure	Regularly, on the ground	Regularly	Regularly, by foot, once a week	Not very abundant but regular	Regularly, preferably in the evening
 Exposure	Sunny, sheltered from the wind	Sunny, sheltered from the wind	Sunny, sheltered from the wind	Sunny, with some shade	Sunny
 Soil	Rich and draining soil	Rich and draining soil	Rich and draining soil	Drained soil	Drained soil
 Harvest	4 to 5 months after sowing	June to September	July to October	September to November	June to October
 Temperature	18° to 20°C	18° to 20°C	16° to 20°C	16° to 20°C	16° to 20°C

How to carry on the sowing?



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

Mexican Salsa with tomatoes

Ingredients

- 400 g of Physalis, 1 to 2 jalapeños (or according to taste)
- 1 yellow or red onion, 20 g fresh coriander
- 2 tbsp lime juice and salt,
- Avocado cut in half for a creamy salsa.



Preparation

Preheat the grill and place the tomatillos and jalapeno on a baking sheet lined with parchment paper and roast until blackened in places, about 5 minutes. Remove the baking sheet from the oven and turn the tomatillos over, continuing to roast them for about 4 minutes.

In a blender or food processor, add the onion, coriander, garlic, salt and 2 tablespoons of lime.

Add the oven-roasted tomatillos and jalapeno in the blender and blend until smooth, taking care to scrape the sides occasionally.

Adjust the seasoning with salt and lime juice. You will get a smooth and liquid texture, but it will thicken after a few hours in the refrigerator.

Leave the salsa to cool before placing it in the fridge, covering it beforehand.

If you wish to add an avocado for a creamier salsa, simply let the salsa cool completely before adding it in small cubes.

Our products

