

Jute Mallow



Description

Jute mallow is grown for its shiny green leaves, about 20 cm long.

This variety is prized for its nutrient and mucilage content. The leaves are eaten as spinach or in ready-made dishes.

Watering



Water regularly to keep the soil moist.

Sowing

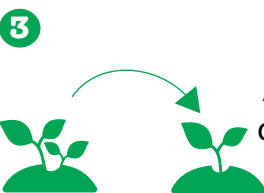


1 Sow in pots or nurseries, in the sun. Place a few seeds, spacing them well apart. Cover with potting soil. Water in fine rain.



2 As soon as the plants have 5-6 leaves, transplant them into the ground or into a larger container. Water in fine rain.

Maintenance



3 After transplanting, keep only the most vigorous plants, spacing them 15 cm apart.

Harvest



About 1 month after planting, the leaves can be harvested.

It is advisable to eat the leaves on the day of harvest, although they can be kept for up to a week in the fridge.

Tips

Other plants can be combined with jute mallow to protect it from pests and guarantee its growth: there are no known contraindications for planting other vegetable plants. Just avoid plants that could cast shade during cultivation.