

Pattypan



Description

This old-fashioned, somewhat forgotten vegetable nevertheless has important virtues, such as its potassium and vitamin C content.

There are many varieties to choose from: white, yellow, orange or green, pattypan comes in a variety of flavors to suit every taste!

Watering

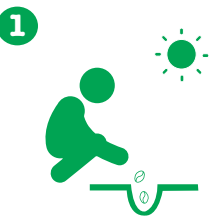


Water regularly to keep the soil moist.

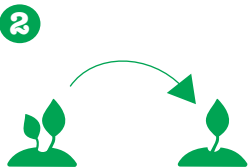


Do not wet the foliage to protect the plant from pests.

Sowing



1 Sow in a small hole about 2 cm deep. Place 4-5 seeds, spacing them well apart. Cover with potting soil. Water in fine rain.



2 As soon as 3-4 leaves appear, keep only the most vigorous plants.

Maintenance

Mulch to keep fruit fresh and protect it from contact with the ground.

Weeding regularly to limit weeds.

Harvest



Pattypan are harvested at different stages of ripeness, depending on your taste preferences.

At the first stage of ripening, they have a shorter shelf life, making them ideal for pickling. 2 months after sowing, the flesh is tender and the seeds have barely formed. When fully ripe, they keep longer.

Tips

A number of plants can be combined with pattypan to protect them from pests and ensure their growth: aromatics like mint but also carrot, beet, radish and lettuce.

Companion plants ✓



To avoid ✗

