



Chilli Cayenne Colour Mix

Multi-coloured thin chilies, roughly 7cm long. This variety is spicy, but not excessively so.

Grow in a sunny position in well drained soil with added compost. Chillies like potassium. Too much nitrogen will make them grow lots of soft leaves, but no fruit. Moist soil is required, but do not overwater. Cayenne peppers will be ready to harvest in about 70 to 80 days. Snip them to prevent plant damage. Do not rub your skin or eyes, and wash your hands straight away to prevent the burning feeling. Suitable for drying, freezing or bottling in oil. Eat chopped or diced with soups, casseroles, salsa, Mexican dishes and more.

ERINDALE COMMUNITY GARDEN