

PLANT PROFILE

Chilli



Latin Name: Capsicum annum

Soil type: If growing in pots use a multi-purpose compost with perlite or vermiculite for added drainage

Soil Ph: Slightly acidic or neutral

Aspect: Full sun and sheltered site

Hardiness: Need to be kept in a consistently warm environment, not tolerant of cold

Propagation: Sow from seed sown indoors from late winter until the middle of spring. Use a heated propagator or place a clear plastic freezer bag over the top of the pot and hold with an elastic band. After germination, remove the pot from the propagator and place on a light windowsill or on the bench in a heated greenhouse. When they are 2.5cm tall prick out seedlings, moving each into their own 10cm pot. Water and place in a light spot indoors.

Harvesting: From July with secateurs or a sharp knife

Other characteristics: The Scoville scale is a measure of heat in Chillies

Pests: Aphids, whitefly

Disease: Grey mould

Uses: Edible, can use fresh or dry for cooking, infuse in oil