

Black Magic Kale



The fully mature leaves are best when cooked, but require minimal cooking when compared to other kale varieties as the central rib not as fibrous. Black kale may be steamed, braised, stewed, fried, sautéed, juiced and even baked like a chip. It is well complemented by combination of garlic, sesame, soy sauce and ginger. It is also great in hardy soups which contain smoked meats, potatoes, beans or barley. Other flavor affinities include, bay leaf, oregano, thyme, red pepper flake, nutmeg, shallots, onion, tomato, sweet potatoes, cheddar cheese, Parmesan, cream, roasted meats, chorizo sausage, pancetta and chicken.



Brassica oleracea 'Black Magic'

- **Use:** Black kale is a hardy green that is prized as one of the most delicious of all kale varieties, developing a nutty sweetness even when lightly sautéed. It is one of the four types of kale in the species, including: Scotch, Siberian/Russian, Collards and of course Lacinato or Black. The deep color is not only attractive in you ornamental bed with snapdragons and pansies but it can be used in salads as additional color.
- **Exposure/Soil:** Plant in full sun. Prefers moist, rich soils with good drainage.
- **Growth:** Grows 18-24" tall and 12-14" wide.
- **Hardiness:** Zone 4-8; Annual; Lasts all winter and spring.
- **Foliage:** Evergreen in our mild winters. Adds a colorful pizzazz to salads and offers something new and different for the market. Vigorous and cold resistant. Large palm tree-like fronds are a characteristic of Black kale. They grow from a sturdy central stalk, and are smallest at the top gradually growing in size towards the base. The crinkly leaves are deeply veined and a dark greenish-purple, almost black color. With a blade-like shape, Black kale leaves are narrower than most other varieties and have a thin tender stem. The chewy texture easily softens when cooked, and offers subtle green cabbage flavor that has a tangy bite with a sweet earthy finish.
- **Flower:** Tall stalks of sulfur yellow flowers in spring.