

Depurple Cauliflower



Brassica oleracea 'Depurple'

This stunning replacement for Graffiti produces larger, heavier heads at an earlier maturity. The floret stems are white and attractive when cut. It tastes good raw and holds its color when cooked. It shows sufficient heat tolerance to be used in a spring planting.

- **Use:** Vigorous plants offer good protection to dense dome-shaped heads which have a beautiful lavender-pink color. DePurple matures early, in 30 –40 days from transplant, and performs consistently under different environmental conditions.
- **Exposure/Soil:** Plant in full sun. Prefers moist, but not wet soils. Transplant into soil rich in humus or compost that has been adjusted to a pH of 6.5-7.
- **Growth:** Space plants 6-8" inches apart in the row, and space rows three feet apart. The heads average 4-6" across. 68 days from setting out transplants in the garden.
- **Hardiness:** A cool-weather crop, it can be grown in spring and fall everywhere, and even in winter in mild-weather areas. We recommend using a frost cloth to protect from hard freezes.
- **Foliage:** Not typically eaten.
- **Flower:** A ravishing new purple cauliflower, is a trendsetter with delectably textured, buttery-sweet, nuttily nuanced lavender-blue florets. Adds magical color and savory rich flavor served fresh, broiled, sautéed; as fritters, or in a summery cool purple soup. The distinctive color comes from anthocyanins, the antioxidants found in red wine, so purple cauliflower is more nutritious too. To retain the color, sprinkle with vinegar or lemon juice before steaming, roasting, or sautéing.

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