

Grafitti Cauliflower



Brassica oleracea 'Grafitti' (80 days from sowing)

The color is retained when cooked. Add color to your salads and gourmet dishes. Feel free to steam, sauté, or lightly boil Graffiti -- it may become a bit less intense, but won't lose its essential purple hues! And to keep the color even stronger, add a dollop of lemon juice or vinegar to the pot before cooking!

- **Use:** Plant produces very flavorful and large bright purple heads of cauliflower. They keep their purple color even after cooking, so imagine what fun you can have "designing" them into delectable dishes or just cutting them raw for snack trays and salads! These heavy, well-packed heads intensify their shade of violet with exposure to sun, and need less wrapper protection than most others. They make a splendid fall crop, but are also suitable for spring. Highly resistant to downy mildew, they can withstand rainy and humid climates far easier than older varieties. And they just look spectacular!
- **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 18-24" inches apart in the row, and space rows three feet apart. The heads average 4-6" across.
- **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:** Easily the darkest and "truest" of the purple cauliflowers, Graffiti is here to brighten the plate and jazz up the vegetable patch! This widely adapted, vigorous variety sets large heads of deep purple that keep their color even after cooking (reaching a shade of mauve).