

Veronica Romanesco Broccoflower



. Is it a Broccoli? Is it a Cauliflower? Who knows? But we do know that Romanesco 'Broccoflower' makes a most dramatic presentation. The flavor is like Broccoli and like Cauliflower: sweet, with a soft Brassica tang. This artsy seductress has complex, symmetrical heads comprised of lime-green florets that spiral into intricate peaks. Quite a prolific producer, Veronica should be harvested young for the best flavor, which is milder and sweeter than that of its common Cauliflower siblings. Veronica may be cooked (it stays green!) or enjoyed raw when you can nibble away at its intriguing peaked florets capped in savory dips.

Brassica oleracea 'Veornica Romanesco'

- **Use:** Heads are lime green with pointed, spiraled pinnacles. Best planted in summer for harvest in the fall, or midwinter in mild climates. Plant 18" apart to give the large plants adequate space. Slightly nutty, and more flavorful than white varieties. High resistance to Fusarium yellows.
- **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:** Seven-inch heads are formed from clusters of swirling chartreuse spires. Its taste is a somewhat nuttier cross between broccoli and cauliflower.