

Red Hot Chilli

Planting Instructions

Sow indoors February – May

Fill plant cell half way with the prepared coir. Add 2 seeds per cell and cover over with the remaining coir. Place in a warm position and water when needed. The coir should be damp to the touch but not waterlogged. When seedlings are large enough to handle they can be transplanted in to larger pots.

Harvest

Harvest chillies May- September, when fruit is ripe but firm to the touch.

Top tips

- The earlier in the season you plant the hotter your chillies will be.
- To avoid damaging the plant, use scissors while harvesting.
- Feed your plant liquid fertiliser when fruits start to swell.
- Chillies freeze very well.

Anaheim

2,500 Scoville

The Anaheim has the lowest Scoville rating of all the chillies in this collection. It is so mild that it's almost sweet! Although it is a chilli it makes a great addition to a fruit salad! This is a perfect chilli for those who don't like spice.



Jalapeño

10,000 Scoville

Jalapeño are one of the milder chillies in this kit. Originating from Mexico and used in a range of the native dishes it is no wonder they are so popular. These chillies are commonly pickled and preserved.



Cayenne

50,000 Scoville

Cayenne peppers are relatively mild when compared to some of the others on this list, but they still have quite the kick! They are also great dried, and ground in to a powder.



Habanero

350,000 Scoville

Although the Habanero isn't the hottest on this list it is still enough to blow your socks off. Gloves should be worn when handling these chillies and always wash your hands before touching your face or eyes.



Naga

1,050,000 Scoville

The Naga is the hottest chilli in this collection, scoring over 1 million Scoville units. It is very important that, when handling these chillies, gloves are worn and always wash your hands thoroughly after handling.

