



Véritable

Lingot Mini Red Peppers

255271



Bright, colorful and snackable, with their fresh and subtle sweet flavor, Mini Bell Peppers gently hit your taste buds. Enjoy the Véritable Lingot® technology: 100% natural and ready-to-use refills with no pesticides or GMO's (patent-pending). Mini red bell pepper Lingot® compatible with the whole Véritable® Garden range.

PRODUCT DETAILS

These mini red peppers are firm and crunchy, with a mild, sweet taste. They contain few seeds and are particularly appreciated as an appetizer.

They're packed with antioxidants, fiber, trace elements and vitamins like vitamin A, K and C. To make the most of their benefits, it's best to eat them raw.

How do you cook mini red bell pepper?

These mini red peppers will look great on a board as an aperitif, or in an appetizer.

You can lightly grill them on the barbecue to make them more melt-in-the-mouth. You can also slice them into small pieces to accompany salads and tabbouleh, or stuff them with fresh cheese and herbs. They're also delicious pan-fried with a drizzle of olive oil.

Tips for successfully growing your mini red bell pepper

Mini red peppers are usually ready to harvest when they reach their full red color. Wait until the peppers have reached an even, bright color before harvesting. Avoid harvesting when they are still green.

Gently hold the bell pepper in one hand and use our mini scissors to cut the stem just above the calyx (the green part at the base of the bell pepper). Take care not to damage the bell pepper when harvesting.

It's important to pollinate your flowers regularly and throughout the flowering period, which lasts several weeks, in order to obtain maximum fruit. Ideally, pollinate the flowers every 2 days, when the lights are on. Equip yourself with a pollination brush, and gently rub the inside of the flower until a fruit begins to form.

Please note: This Lingot requires a brush for pollination.

Specs

Product Attributes

EAN:	3760262511191
Manufacturer number:	VLIN-L5-POI017
Product weight:	0.05 kilograms