

**Shallots** – are the sweetest tasting members of the onion family.



- They have a delicate distinctive onion flavour.
- They are great in casseroles and stews and very easy to grow.
- They need a spot in full sun, in rich fertile soil with good drainage and plenty of water to produce a good size crop.
- Fertilise the soil prior to planting, with organic plant food. Do not bury the bulbs too deeply, leave just the tip poking out of the ground.
- they grow like onions on top of the soil, not under the ground like garlic.
- They take around six months to mature and are ready to harvest when tops dry and fall over.
- Leave them out in the sun for a few days to cure.
- Once the skin is dry peel it off, because it can contain moisture that will rot the bulbs in the long run.
- Keep in a dry ventilated position, away from direct sunlight and they can keep up to 12 months