

## 1+1 Knol khol white - Desi Seeds



Knol Khol is an annual vegetable and is a low, stout cultivar of cabbage. The seed packet contains approximately 35 seeds.

Rating: Not Rated Yet

**Price**

55

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Description

### Description for Knol khol white

Kohlrabi is another name for our not-so-popular Knolkhol. It belongs to the same family as Cabbage and Cauliflower (Brassicaceae). The Whole plant is edible however, it is mostly used for its bulged swollen stem. It can be eaten raw as well as cooked. Though it prefers a cold weather.

**Common name(s):** Kohl Rabi, Knol Khol, Navalkol, Ganth Gobi

**Flower colours:** NA

**Bloom time:** After maturing the stem.

**Max reachahle height:** 20 to 30 cm

**Difficulty to grow::** Easy to grow

## Planting and care

When thinking about how to plant your kohlrabi, you have a choice to start it outside or inside. If you start it inside, wait until the baby plants are four to six weeks old before transplanting them into your prepared garden soil outside.

**Sunlight:** full sun, partial sun

**Soil:** Sandy loam to clay loam soil with pH levels of 5.5 to 7.

**Water:** Moderately

**Temperature:** 15 to 25 degree C

**Fertilizer:** Use any organic fertilizer.

## Caring for Knol khol white

Watering should be done when the soil feels dry.

## Harvesting

Knol-Khol should be harvested when swollen stem reaches a diameter of 5 to 7 cm and before it becomes tough and woody.

## Typical uses of Knol khol white

### Special features:

Knol Khol can be eaten raw as well as cooked.

It is an excellent vegetable if used at its early stage before it becomes tough and fibrous. The edible portion is globular with a slightly flattened stem.

### Culinary use:

Leaves are cooked. Used as a vegetable, though the quality is not as good as cabbage. The young leaves can also be added to salads, though some people find them difficult to digest. A nutritional analysis is available.

Stem - raw or cooked. The plant produces a swollen stem just above ground level, and this is often used as a root vegetable. It has a mild cabbage flavour, when finely grated it makes a good addition to mixed salads and, when cooked, is an excellent vegetable. It is best eaten whilst fairly small and tender, between a golf ball and tennis ball size. It becomes coarse with age. A nutritional analysis is available.

**Ornamental use:** NA

**Medicinal use:** NA

## References

- <http://myecobin.in/19/how-to-grow-knol-khol>
- <http://www.agrifarming.in/kholrabi-cultivation/>
- <http://agriinfo.in/default.aspx?page=topic&superid=2&topicid=922>

## Reviews

There are yet no reviews for this product.

