

Black Spanish Radish

Raphanus sativus L. var. niger Also known as: **Black Radish**

Rating: 0.0 (0 votes)



This description is for *Black Spanish Radish (Raphanus sativus L. var. niger)*:

Hola chica! This Spanish senorita negra has a whole host of medicinal properties. “Cómeme! Cómeme!” I hear it cry. (That’s “eat me” to the linguistically challenged among you...)

Raphanus sativus L. var. Niger or Spanish Black Radish is a plant grown for the edible root which is about the same size as a turnip. This variety has a black skin, the inner flesh is white and has a bitter hot peppery flavour. This variety of radish is well known for having some good medicinal effects. It can be very beneficial if you have gall bladder or liver complaints. It's also a good source of fibre and vitamin C. You can cook it, or you can eat it raw. It's lovely grated in a salad or added to a coleslaw. The skin of this variety looks tough, but it really isn't and you can eat it no problem. They'll grow best planted in cool weather and given lots of water.



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Plant	Environment	Usage
Known dangers? no	Acidity Neutral Alkaline	Standard category Vegetables & herbs Vegetables
Height [m] 0.1 - 0.2	Hardiness zone Z8-11	Grown for Culinary use
Spread [m] 0.2	Heat zone H7-1	Creative category Kid Approved For Beginners Outdoor food
Dominant flower colour Inconspicuous or absent	Winter temperatures [°C] -12 - 4	Garden type Kitchen garden
Flower Fragrance No, neutral please	Heat days 0 - 90	Gardening expertise beginner
Flowering seasons Early summer Mid summer Late summer	Moisture well-drained well-drained but frequently watered	Time to reach full size Less than one year
Foliage in spring Green	Soil type Clay loams	
Foliage in summer Green	Sun requirements Full sun	
Propagation methods seed	Exposure Sheltered	