

TOMATILLO



- A tomatillo is a small round green fruit with a papery husk. It's also known as a husk tomato or Mexican groundcherry.
- They originate in Mexico, and are frequently used in Mexican cuisine to make salsas and sauces. They can also be eaten raw.
- Tomatillos need warm sunny conditions to grow well, so they are best grown in a greenhouse or polytunnel in this country. It is also best to grow 2 or more plants as they are not self-fertile and need another plant for pollination.
- They can be grown in large pots, or raised beds, as they don't like soggy conditions. They grow to around 3-4 ft tall, and will make bushy plants, so will benefit from having some support. I have found that using several canes around the edge of the pot, with twine looped around to create a cage works best as this will help support the weight of the plant much better than a single cane.
- The fruit are fully ripe when the husks start to turn brown and drop off. They can be stored in the fridge for up to 2 weeks, and the fruit will need to be washed prior to use as they have a sticky residue from the husk.
- Immature fruit can also be used for some recipes, and the tomatillos will have a tart citrus flavour.