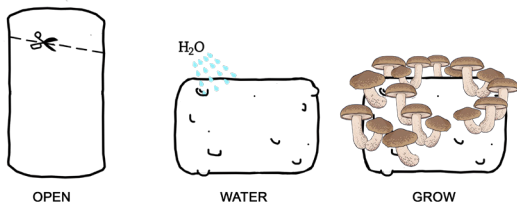




GROW YOUR OWN SHIITAKE

Open within three days of receipt, if not wanting to grow immediately pop in your fridge for up to one week, your mushrooms may begin to grow even when chilled so get started asap. **You will need to source a water mister before starting your kit.**

Remove all of the plastic grow bag from your shiitake kit, and place on a plate in a bright and light location, but out of direct sunlight to prevent drying out.



Mist your Shiitake block twice per day, do not let it sit in a pool of water, tip away any standing water.

Your mushrooms can be seen popping from all over your kit, these will continue to grow over the next 7 days.

You will know when your Shiitake are ready to harvest when the caps flatten out. Slice off the mushrooms close to the substrate block with a sharp knife or scissors.

Shiitake blocks tend fruit most of their mushrooms on the first flush. We have had occasional success trying for subsequent harvests but very often you will see a green mould beginning to form before your second flush of mushrooms appear. If this happens, compost your kit.

You can try for a second flush by submerging your block in cold clean water for 24 hours. Then place it in the fridge for 24 hours.

Lay a clean damp tea towel over your block and continue to mist each day. The idea behind the tea towel is to prevent drying out without using more plastic. You'll need to replace and clean the tea towel frequently.

Compost your substrate block once you have finished growing.

The plastic grow bag can be cleaned and then recycled at your local recycling point.

See our Instagram for images of stunning Shiitake and recipe ideas.

Happy growing!