



Varieties of Beetroot



Beetroot varieties are so varied. It doesn't even come in one colour anymore, it can now be found in the traditional deep red shade, yellow, pink and white. Long thin roots as well as ball shaped. Here are some of the best beetroot to grow at home or school.



**Beetroot
'Boltardy'**

One of the best known and most popular varieties available, Beetroot 'Boltardy' bearing deep red, globe-shaped roots with an excellent sweet flavour.



**Beetroot
'Chiogga'**

Beetroot 'Chiogga' is a pretty variety with orange-pink skins and red and white rings on the flesh, which fade to pink when cooked. It is especially good in salads – slice in thin rings to show of its pretty flesh. The dark green leaves and red stems can also be used in salads.



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**Beetroot
'Kestrel'**

Beetroot 'Kestrel' has smooth, globe-shaped roots with a high sugar content and dark red skin and flesh. Beetroot 'Kestrel' is delicious cooked or eaten raw, used as 'baby beets' or when mature



**Beetroot
'Cylindra'**

Beetroot 'Cylindra' has long, red cylindrical roots, making it ideal for cutting into uniform slices. The roots have a rich, dark red colour, sweet flavour and store well. Its easy slicing makes this a great choice for pickling



**Beetroot
'Pablo'**

Beetroot 'Pablo' is a fantastic beetroot with has smooth-skinned, round roots with a dark red skin. Roots are sweet and can be eaten raw or cooked. The flesh is sweet, making 'Pablo' perfect for eating grated and raw in salads



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**Beetroot
'Red Ace'**

Beetroot 'Red Ace' has dark red, round or oval roots with a good flavour



**Beetroot
'Blankoma'**

Beetroot 'Blankoma' is a white-rooted variety, perfect for gourmet gardeners or those looking for something a little different. Roots are round or pointed and earthy in flavour, with strong, tall green tops which may be used like spinach



**Beetroot
'Golden
Bolder'**

The Golden Bolder Beetroot is a super tasty variety and produces stunning smooth skinned golden yellow roots. Use the larger roots to make golden beetroot soup, or pick earlier for baby beets and use the leaves in salads and stir fries