





# Oyster Mushroom Growing Kit Instructions

## Growing Tips:

-  Keep indoors
-  Keep out of direct sunlight
-  Ensure a steady temperature
-  Simply spray twice daily with water

Firstly place the kit in a suitable location out of any direct sun or heavy draughts. Mushrooms love humidity and will grow best when the environment is not drying.

It is important to keep the lid on as this helps the mushrooms grow into nice big groups through the pre made holes, please ensure these have been cut with an X so the mushrooms can grow.

Simply spray into all three holes, twice daily and when the mushrooms are forming it is important to spray them during this stage also.

A temperature range of 14-19 degrees, with an ideal temperate of 17 degrees is ideal for a nice steady growth.

## When to pick:

The mushroom caps will begin to turn up once they reach maturity, it is best to pick them just before they flatten out completely. It is important to pick them at their prime for the best flavour. Harvest the whole crop by carefully slicing off tight to the pot. Store in fridge until needed, ideally in a paper bag.

After picking, some stem will remain, resume spraying this twice daily and a new crop will appear in a week or two.

## Cooking:

Three favourite uses for your oysters are omelettes, risottos and stir fries. Use alone, or mix with other mushroom varieties. Enjoy!



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**Truly fresh mushrooms to grow at home**