



## Ficus 'Kadota'

'Petite Nigra' is a super dwarf fig tree that happily produces in small containers. The leaves of 'Petite Nigra' have a bizarre growth habit, we initially thought it may have a virus. However it has been virus index two different times now and test negative. It is very unique.

## Plant Highlights

- Flavor Pick
- Self Fruitful
- Yellow Fruits

## Why Figs?

Figs make a welcome addition to home container gardens and landscapes. They can be grown as a tree or pruned and grown as a bush. They fruit on the current year's growth. This allows the plant to fruit even if it froze to the ground during winter months. If the plant is to be grown in cold climates it is recommended to be grown as a bush. These are all self-pollinating varieties that will fruit in containers. Fruit can be eaten out of hand, dried, baked, frozen, and used in preserves.

Prefers rich, well-drained soil. Follow a regular watering schedule during the first growing season to establish a deep, extensive root system. Plant in a sheltered location in colder winter areas; may die to the ground and re-sprout from the roots. Apply a general purpose fertilizer when new growth begins in spring.

Pruning time: winter.

**HEIGHT:**  
15 - 25 Feet

**ZONE:**  
7-10

**FEATURES:**

- Self-fertile
- Easy to Grow
- Fast Growing
- Low Maintenance

**PURPOSE:**

- Aesthetics/Decor
- Food Production
- Health

**BLOOMS:**  
• Summer

**FRUITING SEASON:**

- Fall
- Spring
- Summer

**COMMERCIAL MARKET:**

- Process
- Local or You Pick
- Fresh

**EXPOSURE:**

- Full Sun
- Partial Sun

**APPLICATIONS:**

- Edible Garden
- Mixed Combos
- Containers
- Patio & Garden
- Espalier



## Pancetta-and-Fig Pasta

### Ingredients

- 1 (16-oz.) package bucatini pasta
- 5 ounces thinly sliced pancetta, chopped (about 1 cup)
- 2 shallots, minced
- 1 garlic clove, minced
- 3/4 cup heavy cream
- 1/2 cup freshly grated Parmesan cheese
- 12 fresh figs, quartered
- 1/3 cup torn basil leaves

### Preparation

1. Cook pasta in boiling salted water according to package directions; drain, reserving 1 cup hot pasta water.
2. Sauté pancetta, shallots, and garlic in a large skillet over medium heat 6 to 7 minutes or until pancetta is golden and shallots are tender. Add cream, cheese, and hot cooked pasta; cook, stirring constantly, 2 to 3 minutes or until cheese is melted. Stir in 3/4 to 1 cup reserved pasta water until creamy. Season with salt and pepper to taste. Transfer to a serving dish. Sprinkle with figs and basil. Serve immediately.