

SPECIALITY VEGETABLES

Black garlic

Black, melting pods with sweet liquorice and balsamic notes.

Black garlic is garlic transformed by long maturation at gentle heat, which blackens the cloves and gives them a melting, almost confit texture. It loses its sharpness in favour of a deep, sweet flavour with notes of liquorice, prune and balsamic vinegar. It can be crushed into a purée or thinly sliced.

FLAVOUR

Sweet, umami, liquorice and balsamic

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Bag 2 pieces**

In the kitchen

- Mashed to accompany red meat
- Thinly sliced over a risotto or pasta
- In a vinaigrette or a compound butter

Orders and prices

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