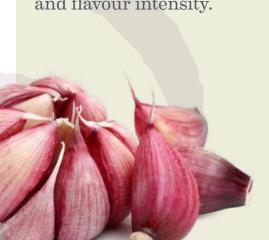


GARLIC GROUP FLAVOUR CHART

Most Australian garlics belong to one of these garlic groups. Each group has its own flavour characteristics when **raw**, **sautéed** or **roasted** and varying heat and flavour intensity.





SUB-TROPICAL

Harvest: VERY EARLY Storage: 8-10 MONTHS

Harvest: EARLY Storage: 4-5 MONTHS

Work horse hardneck

Australian garlic with

simple, crisp savoury

flavours, initial mild to

hot, heat fades quickly.

and sometimes fruity

The best are very

strong, rich, sweet

garlic flavour.

SAUTÉED

RAW

Initial moderate heat followed by long lasting sweet garlicky flavour.

SAUTÉED

RAW

Sautéed to crisp it is aromatic with sweetly pleasant simple garlicky flavour.

ROASTED

Baked has richly sweet garlic flavour.

gentle cooking but best when crisply tanned providing a lovely nutty flavour.

Versatile sauté from

ROASTED

Very good roasted, sweet nutty and often with caramelised flavours.

Harvest: EARLY

TURBAN

LY Harvest: EARLY IONTHS Storage: 5-6 MONTHS

RAW

Spicy hot, rivalling strongest of creoles in heat competition. Great for salsa's and culinary styles that require this flavour intensity.

ASIATIC

SAUTÉED

Lasting strong nutty flavours, good heat.

ROASTED

Lovely caramelized nutty roasted flavours, even more intense than Turbans.



ARTICHOKE CREOLE

RAW

Harvest: MID SEASON Storage: 12+ MONTHS

RAW

Work horse of Australian garlic with simple, direct, vegetative flavours, mild to hot. The best are more complex with longer lasting developing sweet true garlic flavours.

Harvest: MID SEASON

Storage: 6-8 MONTHS

SAUTÉED

When sautéed till crisp has delicious mild garlic flavour.

ROASTED

Mild, sweet earthy flavour, holds well.

Produces a range of flavours from little flavour with excessive heat, to strong rich complex flavours with or without heat. Rich, complex, sweet true garlic flavour. Long lasting. Contains cultivars with the hottest heat of all garlic.

SAUTÉED

Beautiful garlic explosion often with nutty flavour. Doesn't have to be crisp. Gentle sauté maintains heat, but becomes much nuttier when crisp.

ROASTED

Lovely mellow, caramel flavours but looses heat.





Harvest: MID SEASON Storage: 6-8 MONTHS

RAW

Strong rich spicy flavours with a medium heat. Lovely strong garlic aroma.

SAUTÉED

A good rich garlic flavor with a great aroma.

ROASTED

Soft gooev cloves with complex retained flavours and only subtle heat.



PORCELAIN

Massive cloves, with

and strong flavours.

More suited to sautéing

where intensity of heat

and flavour softens

to pleasurable garlic

often intense heat

SAUTÉED

richness.

ROASTED

RAW

ROCAMBOLE

Harvest: LATE Storage: 5-6 MONTHS

Storage: 6-7 MONTHS

RAW

Best gentle sautéed. don't crisp. Maintains complex flavours.

Rich sweetness but loses complexity.

Strong, lingering heat matching strong deep, rich often spicy flavours. The flavours rival those of Rocambole Group garlics.

MARBLED

PURPLE

STRIPE

Harvest: LATE

SAUTÉED

When sautéed till crisp has delicious, rich garlic flavour.

ROASTED

Good roaster, maintains structure and caramelised **ROASTED** flavours.

RAW

Complex flavours often with, peppery hot overtones that combines well with chilli and spices. Better cooked. Flavour improves with age.

STANDARD

PURPLE

STRIPE

Harvest: LATE

Storage: 7-9 MONTHS

SAUTÉED

Good for sautéing. Flavours and depth of character increase especially nuttiness.

One of the best for roasting. Creamy nutty, complex garlicky flavours develop.



SILVERSKIN

Harvest: LATE Storage: 12+ MONTHS

RAW

Some hot, aggressive, and lacking in complexity. The best are spicy with sweet overtones, persistently hot at the back of the mouth and very garlicky.

SAUTÉED

When sautéed till crisp has delicious strong garlicky flavour, less heat than when raw.

ROASTED

Strong, good depth of flavour, slightly earthy. Holds flavour well.



GARLIC SHOOTS

also known as sprouts and greens are garlic harvested young, while the leaves and stems are still tender. Similar in size to spring onions, they have a fresh garlic flavour and are available in winter and spring before new season bulbs come to market.



GARLIC SCAPES are the flower bud and stem of the garlic plant, also harvested while they are still tender.



GREEN GARLIC

is the fresh garlic bulb and leaves, harvested once the bulb has started swelling up until full size, but without curing. It has a more subtle flavour and needs to be refrigerated to maintain quality.

Harvest: MID SEASON Storage: 7-9 MONTHS

RAW

Deep, rich sweet flavour, smooth heat to start, fades gently. Complex, described as floral, earthy, creamy, flavour bomb.

SAUTÉED

ROASTED

Well suited as retains structure and flavours.