

# Garlic Group Flavour Chart

Most Australian garlies 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.



## Artichoke

Harvest: EARLY/MID  
Storage: 6-8 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

### Sautéed

When sautéed till crisp has delicious mild garlic flavour.

### Roasted

Mild, sweet earthy flavour, holds well.



## 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.



## Creole

Harvest: MID SEASON  
Storage: 12+ MONTHS

### Raw

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 loses heat.



## Turban

Harvest: EARLY  
Storage: 4-5 MONTHS

### Raw

Work horse hardneck Australian garlic with simple, crisp savoury flavours, initial mild to hot, heat fades quickly. The best are very strong, rich, sweet and sometimes fruity garlic flavour.

### Sautéed

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

### Roasted

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



## Rocamboles

Harvest: MID SEASON  
Storage: 5-6 MONTHS

### Raw

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

### Sautéed

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

### Roasted

Rich sweetness but loses complexity.



## Purple Stripe

Harvest: LATE  
Storage: 7-9 MONTHS

### Raw

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

### Sautéed

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

### Roasted

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



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## Marbled Purple Stripe

Harvest: MID SEASON  
Storage: 6-7 MONTHS

### Raw

Strong, lingering heat matching strong deep, rich often spicy flavours.

The flavours rival those of Rocambole Group garlics.

### Sautéed

When sautéed fill crisp has delicious, rich garlic flavour.

### Roasted

Good roaster, maintains structure and caramelised flavours.



## Glazed Purple Stripe

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 gooey cloves with complex retained flavours and only subtle heat.



## Asiatic

Harvest: EARLY  
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.

### Sautéed

Lasting strong nutty flavours, good heat.

### Roasted

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



## Porcelain

Harvest: MID SEASON  
Storage: 7-9 MONTHS

### Raw

Massive cloves, with often intense heat and strong flavours.

### Sautéed

More suited to sautéing where intensity of heat and flavour softens to pleasurable garlic richness.

### Roasted

Well suited as retains structure and flavours.

**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 and have the texture of asparagus stalks. Scapes taste like fresh, sweet garlic and can be used in exactly the same way as garlic cloves in any recipe.



**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.



**Black garlic** is a garlic bulb that has been cooked at low temperatures for several weeks. This process transforms cloves into a black jelly or paste like texture with sweet, savoury and rich umami flavours.

