

THE MAGIC OF BLACK GARLIC



Local Garlic

We work with local producers here on the Central Coast to make sure we are getting the freshest raw ingredients



Heat & Humidity

Unpeeled garlic heads go into our special cookers and brought up to 140-160°F (60-71°C) and their humidity maintained



Time

As the garlic cooks for 4-6 weeks they undergo a very slow steady version of the Maillard process slowly browning



Magic

After carefully watching and maintaining environmental conditions the garlic comes out a magical velvety and delicious jet black



Home

We pride ourselves on providing friendly & efficient customer service to get our black garlic in your kitchen and into your cooking!