

Black Garlic Uses



Often referred to as the truffle or “caviar” of the garlic world, black garlic has a unique taste with a lot of depth. Gone is its pungency and what you have left is a sticky treasure with hints of figs, balsamic and molasses. It is versatile and adds a rich, sweet, tangy flavour to everything you add it to. Pairs well with both sweet and savoury! Use it as you would garlic in any form or dish and be delighted by the result. No mincing needed! Blends in easily. It’s really complex and delicious which is why you really have to taste it to experience it.

- At it’s freshest, it’s spreadable! Try it as an addition to your next charcuterie board.
- As is... the adult version of a jujube, and better yet, a healthy boost!
- Make a spread by mixing it with olive oil, a splash of lemon juice and a pinch of salt.
- In a salad dressing
- In a dip
- With your pasta
- To flavour soups and stews
- Use as a topping for burgers or fries(!)
- Try it in ice cream
- Add to deserts like brownies (hellooooo, have you tried our black garlic chocolate truffles?)
- Make the easiest out of this world sauce by adding it to cream (or full fat coconut milk for a vegan version) and a pinch of salt and voilà! My personal favourite, add this to green lentils and you’d think you’re eating a gourmet dish! It can be our little secret.
- Add to rice dishes such as pilafs or risottos
- Top off your breakfast yogurt fruit and granola parfait
- Wonderful with meats too due to its earthy character (...Rod will share his slow cooker recipe for ribs on our website)
- Make an aioli for a sandwich (lazy version, where you don’t make your own mayo,: combine mayo and black garlic in a food processor. Add some chilli to make it spicy).
- Rub a steak with garlic before grilling it.
- Make your own black garlic compound butter
- Add a pizza topping (before putting on the sauce and cheese if you can!)



Have any other uses? Let us know! We’d love to hear and share it....

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