

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 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 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: 4-5 MONTHS

Raw

Deep, rich sweet flavour, smooth heat to start but 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: 6-8 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.