Fresh Vegetable

FRESH GARLIC



Ref: GAR-02

Italian name: Agli freshi

Weight order: 2-3 kg

Description: Italian garlic can easily be distinguished from other garlics by its appearance. Its solid bulb is almost uniformly rounded, the bulb contains a thick central scape and about six to eight plump cream colored cloves in relatively easy-to-peel skin. The cloves are aromatic, spicy, rich and bold in flavor, which only increases with maturity. When eaten raw, a little bit goes a long way with Italian Purple garlic: Its flavor lingers for quite a while.

Season: from May to January

Serving suggestion: Garlic is used for soups, side dishes, roast meat or sausages. It is only when garlic cloves are cut or crushed, and the cellular walls breached, that an odor-causing reaction takes place, as enzymes mix with volatile sulfur-containing compounds. Crushing, chopping, pressing or pureeing garlic releases more of its essential oils and provides a sharper, more assertive flavor than slicing or leaving it whole.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong