

# purple springs GARLIC

FLAVOUR PROFILE GUIDE





#### FLAVOUR

Sweet and tasty

#### HEAT

Mild

#### BEST USE

Everyday cooking  
Baking  
Roasting

#### DESCRIPTION

CHESNOK RED is a true medium hardneck garlic that adds a very sweet and tasty flavour when cooked. It has a distinct smell, more like a roasting sweet onion than a garlic. This variety is a good garlic for basic cooking and is one of the best varieties for baking or roasting.

# CHESNOK RED





# YUGOSLAVIAN



## FLAVOUR

Strong  
Sharp  
Mellow after taste

## HEAT

Hot  
Spicy

## BEST USE

Heat slowly (on a pan) - results in a more mild flavour

## DESCRIPTION

YUGOSLAVIAN is a hot and spicy porcelain garlic that is strong, hot and sharp at first and then mellow afterward. The robust flavour remains on your palate for a while.



#### FLAVOUR

Rich  
Full bodied  
Musky  
Sweet (cooked)

#### HEAT

Hot (raw)  
Mild (cooked)

#### BEST USE

Everyday cooking  
Baking

#### DESCRIPTION

RED RUSSIAN is a Rocombole garlic that is rich and musky. It is hot when eaten raw however when cooked, it mellows and sweetens in flavour. It is very "full bodied" and it is sure to please the most discerning of garlic connoisseurs. It is a great all round garlic that is excellent when baked in the oven.

# RED RUSSIAN





# PURPLE RUSSIAN



## FLAVOUR

Clear  
Crisp  
Mellow and smooth

## HEAT

Warm

## BEST USE

Raw  
Pesto/Sauces

## DESCRIPTION

PURPLE RUSSIAN is excellent for raw eating or in a pesto as it has a clear, crisp texture. Unlike the Red Russian, this variety has a mellow, taste that leaves you with a mildly warm aftertaste that is smooth and not bitter.