

# Black Garlic – the black wonder bulb for seasoning and culinary enhancement



## From white comes black:

Black garlic as an odourless,  
incomparable taste compositionn

Black Garlic has long been used for as a natural flavour enhancer in Asian cuisine, and in recent years it has also enjoyed increasing popularity within Europe. A natural fermentation process during which the garlic is “aged” over the course of several days under controlled conditions (heat and air) results in the formation of sugar and amino acids. These are responsible for black garlic’s colouring, ranging from yellow-brown to nearly black.

Black garlic is rich in healthy amino acids and contains ten times as many antioxidants as white garlic. Its sweet flavour is comparable with that of prunes, liquorice and balsamic vinegar. A hint of garlic without a sharp aftertaste or strong odour formation rounds out this Far Eastern taste experience. Black garlic is a healthy, incomparable flavour composition for seasoning and enhancing food products.

Black garlic is available from Worlée in high-quality powder or purée form.



## Overview of Black Garlic:

Controlled  
fermentation process

Black colour

100 % natural

Sweet flavour

No strong  
aftertaste

Odourless

Antioxidants

18 important amino acids

Available as  
powder and purée



# Application for Black Garlic Purée



Black garlic is particularly well-suited for use in mustard, ketchup, dressings, sauces and liquid marinades.

## Application example: Coarse-grained mustard with black garlic

### Ingredients:

250 g	apple cider vinegar
200 g	water
150 g	yellow mustard seeds
100 g	brown sugar
50 g	brown mustard seeds
20 g	black garlic purée
10	allspice, whole
2 tbsp	salt
1 tbsp	oil

### Preparation:

1. Grind the mustard seeds and allspice in a small food processor.
2. Add water and stir well. Let sit for 15 min.
3. Add vinegar, sugar, salt, garlic and oil and boil for 5 minutes.
4. Put the mixture in jars with twist-off lids. Place the jars in the refrigerator to chill.



# Application for Black Garlic Powder

We particularly recommend black garlic powder for use in dairy products, marinades, dressings, ketchup and condiments.

## Application example: Steak butter with black garlic

### Ingredients:

- 125 g butter
- 1 tsp black garlic powder
- 1 pinch sea salt

### Preparation:

1. Roll out the butter between two sheets of cling film.
2. Remove the cling film and distribute the black garlic evenly over the rolled-out butter.
3. Salt the butter.
4. Form the butter into a roll.
5. Place the roll for at least 1-2 hours in the refrigerator.
6. To serve: cut the butter into equally-sized slices.

This black garlic butter is an ideal accompaniment for bread, vegetables, fish and steak.



Do you have further product ideas, or are you simply searching for new inspirations about how black garlic can be used in your products? Contact us - we would be pleased to work together with you to find a solution.



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