

Tomato and Garlic Crostini

By Trevor Perkins, Hogget Kitchen

2 slices Sourdough Bread

300g Tomato Mixed Variety

Fresh Basil

Raw Garlic Clove

Black Garlic* Mayonnaise

Trevs Pickled Garlic*

Confit Garlic Flower Heads*

Spanish onion Thinly sliced

Cracked Kampot Black Pepper

Flaked Sea Salt

Garnish, Society Garlic and Garlic Chives

One of my favourite summer snacks, quick lunch or even little starters at the restaurant in peak tomato season!

1/ Make black garlic mayonnaise. In a pestle and mortar crush the 3 black garlic cloves, with a pinch of salt, into a paste. Add a 1 egg yolk, 1tsp mustard and a tbs sherry vinegar. While pestling slowly, add olive oil until a nice mayonnaise thickness. Put into a piping bag.

2/ Cut tomato into slices or pieces, and season with salt and kampot pepper. Add thinly sliced Spanish onion and some torn Basil, then dress with confit garlic oil and a splash sherry vinegar.

3/ To serve, toast sourdough in a griddle pan or charcoal grill. This gives it a nice toasty grilled flavour! Rub toast with raw garlic clove. Top with sliced tomato, holding back any tomato juice (no one likes a soggy crostini!). Pipe on your black garlic mayonnaise, top with fresh baby basil leaves, pickled garlic, society garlic and garlic Chives.

Preserving Garlic

Trevs Pickled Garlic

5 heads Garlic (peeled and sliced)

100ml cider vinegar

50ml water

12 tbs Honey

Juice 2 lemon

2 star anise

7 black peppercorns

½ tbs salt

5 whole cloves (spice)

1/ Pickling brine - Add all ingredients, excluding garlic, into the pot and bring to the boil. Add the peeled garlic. (I prefer to slice garlic, however you can pickle whole garlic cloves if you prefer). Boil for 1 minute.

2/ Using a slotted spoon, remove garlic and put into a sterilised jar.

3/ Bring pickling brine to boil again, then pour over garlic until covered. Close the jar immediately. Once cool, check seal. Leave for at least a week before using. Lasts 6 months in pantry. Once open, refrigerate and use within a month - if it lasts that long!

Black Garlic

At Hogget, to make this, we use a black garlic fermentation pot. It takes 5-7 days, and has a basket to put the garlic in, while controlling the temperature and humidity. You can also use a rice cooker on "keep warm" setting for 2-4 weeks.

Tips!

*Do this in your garage - the smell is strong at the start.

* If using a rice cooker, wrap whole head bulbs loosely in foil. This helps keep moisture in, and prevents drying too quickly. Put a small rack in the bottom of the cooker to keep garlic off the element. After the first week, wedge a toothpick in the lid for moisture to escape.

* Your black garlic is done when cloves are jet black, soft and taste like balsamic/ molasses – no bitterness.

* When finished, you can store them unpeeled for a month at room temp, or up to 3 months in the fridge. They will last 6 months vacuum sealed in fridge or freezer.

Confit Garlic Flowers in Oil

When the garlic heads flower or seed, you can preserve the seed heads. It's a great way to add a little garlic to a dish.

* You can use the flower buds or leave the head to seed up and use the garlic seed heads.

* Using scissors, cut the seeds off the heads. Soak the seeds in vinegar for 2 hours, then drain and cover in oil. Cook in oven for 2 hrs at 90deg. Allow to cool and store in refrigerator for up to 2 months.

* Use the oil to cook onion, or drizzle on vegetables before baking. Add seed heads to dishes for a little pop of garlic.

Garlic Scapes

Garlic scapes are the curly vibrant green shoot that grow from the bulbs, it's actually the flower stalk. Usually, this is cut off to force the plant to put more energy into growing larger bulbs. They taste great and are the perfect way to get early garlic flavour while waiting for new season bulbs to arrive.

*We have found the sous-vide method to prepare the scapes softens their fibrous texture, while preserving the colour and mellowing the intense "raw" flavour, into a sweet, nutty garlic one.

*Pack scapes into sous-vide bag, or zip lock bag, with olive oil and salt. Cook at 85deg for 45-60min, until tender. Refresh in ice cold water to cool, then refrigerate.

*Cook on chargrill and serve as a steak condiment, use as a base for a pesto, chop through potato salad, pasta or even a compound butter for a garlic bread.

* You can also follow Trevs pickled garlic recipe above for pickled garlic scapes!