

6th annual

## TORONTO GARLIC FESTIVAL

### NEW GARLIC-INSPIRED SWEET & SAVOURY INNOVATIONS

Sunday, September 18, 2016

Artscape Wychwood Barns

601 Christie Street, 10-minute walk west from St. Clair West Subway station

9:00 AM to 5:00 PM

Street and metred parking nearby

Wheelchair accessible

Admission \$5.00 per adult Children 12 and under are free

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**(Toronto – September 12, 2016)** Local chefs, bakers, chocolatiers and breweries have raised the bar, with innovative and new bright ideas for Ontario garlic at the 6<sup>th</sup> Annual Toronto Garlic Festival on Sunday, September 18<sup>th</sup>. The 2016 festival menu features a wide array of delicious sweet and savoury garlic-themed dishes, from variations of your favourite comfort food (Saffron & Garlic Mac n' Cheese, anyone?) to innovative culinary adventures like Smoked Garlic Brittle and Dark Chocolate Fudge with Smokey Maple and Roasted Ontario Garlic Swirl.

The Toronto Garlic Festival's food line-up reflects a cross-cultural and cross-generational love of garlic, with menu items like Kimchi Grilled Cheese from Cut the Cheese and Garlic-Infused Mexican-Style Tamales and Quesadillas from ChocoSol Traders. Tea sommelier, Carol Mark, will be serving Lahpet, a Burmese salad made with fermented green tea leaves and Ontario garlic. Chef Jamie Kennedy serves Lamb Poutine with Baked Garlic Gravy and Toscano Cheese, in addition to his famously delicious Fries with Garlic Aioli, while The Spice Chef's Creation Hakka Chicken Manchurian – Hakka-style battered chicken in chili garlic sauce with crispy fried noodles, will be prepared on site.

These savoury dishes share the spotlight with imaginative garlic-infused desserts. Laura Slack Chocolate Artist is back with her "Lestat Skull" a Black Garlic Caramel Truffles in Dark Chocolate, and new to the line-up is pastry chef Royce Li, with his Dark, Cocoa Dusted Chocolates filled with a Double Ganache of Sesame Seed Praline and Garlic plus Yuzu Citrus. Another festival debutante is Parisian-trained Chef Chantal Vechambre, introducing Black Garlic to the all-time classic, Crème Caramel, and a garlic-infused chocolate by Brandon Olsen. Chocosol Traders experiments with their stone ground chocolate and black garlic. The Pop Stand introduces two incredible flavours for festival visitors: Grapefruit, Garlic, and Aure Sparkling Wine Ice Pop, and a Chocolate Roast Garlic Ice Pop. Totally Chill. Coffee and garlic aficionados will appreciate The Spice Chef's Creation: Garlic

Coffee - a South Indian coffee infused with butter, peppercorns, and Ontario garlic, topped with maple cream and dusted with pumpkin vanilla spice. So Hot.

To impress the craft beer supporters among garlic lovers, Brimstone Brewery's limited edition Black Garlic Oatmeal Stout Cask Ale is on tap, in addition to a choice of four craft brews of the Official Festival Beer Sponsor, Creemore Brewery. The Food and Beer Pairing Chart will provide advice on which dishes compliment the beers.

Visitors will enjoy mouth-watering menu items alongside talks by agricultural and culinary experts, cooking demos, film screenings, and live music and even a VR farm tour. But the fun doesn't stop at 5pm! Attendees can purchase hundreds of varieties of garlic from local growers (yes, hundreds!) to experiment with in their own kitchens. From Rosewood to Romanian Red, Sicilian Gold to Siberian, Music to Metechi, every garlic-enthusiast is bound to find a favourite.

Sunday, September 18, 2016 from 9 am to 5 pm.

Artscape Wychwood Barns is located at 601 Christie Street, Toronto, ON M6G 4C7, less than 10 minute walk west from the St. Clair West Subway station.

Street and metred parking nearby. Wheelchair accessible.

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<http://www.TorontoGarlicFestival.ca> Facebook: Toronto Garlic Festival Twitter: @TorontoGarlic

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For more info, set up interviews, enquire about media accreditation, get GAT:

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