



PIACENTINO BLACK GARLIC

01

Balsamic Vinaigrette

INGREDIENTS

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|-------------------------|------------------------|
| 3 Tbsp balsamic vinegar | 1 Tbsp Dijon Mustard |
| 1 Clove Black Garlic | 1/2 cup olive oil |
| 1/2 tsp Honey | Salt & Pepper to taste |

PREPARATION

1. In blender, combine balsamic vinegar, BLACK GARLIC & Dijon mustard. Pulse for 30 seconds.
2. Transfer to bowl. Add honey & olive oil in slow steady stream, whisk
3. Season with salt & pepper.



Black Garlic Hummus

02

INGREDIENTS

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|--------------------------------|----------------------------|
| 2 cups drained chickpeas | 1/2 cup Tahini w/ some oil |
| 1/4 cup extra virgin olive oil | 1 clove fresh garlic |
| 1 clove Black Garlic | Juice of 1 lemon |
| 1/2 Tsp smoked paprika | 1 Tbsp Cumin |
| Chopped Parsley for garnish | Salt & Pepper to taste |

PREPARATION

1. In food processor combine, chickpeas, tahini, cumin, paprika, fresh garlic, BLACK GARLIC & lemon juice. On low slowly add 1/2 of chickpea liquid and 1/2 of the olive oil. Puree until smooth
2. Taste and adjust seasoning as desired. Pulse food processor to incorporate
3. For service, drizzle olive oil, top with paprika & parsley