



Wild garlic is truly a delight to forage and use. But there are a few things you need to remember...

What you are harvesting,

- Only harvest if you are sure the plant is wild garlic (when in bloom can help to clearly identify the plant).

How you are harvesting

- Don't over harvest. Ensure you do not take more than a few leaves and a flower from any one spot. This means the area will not be affected and will come back year after year.

Where you are harvesting

- Ensure you know where and if you are able to harvest / forage in the area.



"FREEZE THE LEAVES UNTIL READY TO USE"

Making wild garlic butter could not be simpler.

Chop up your garlic finely.

Add into soft room temperature butter, use salted or unsalted whichever you prefer.

Combine the chopped garlic with the butter.

Rollout and put in the fridge to firm up.

Wrap or double wrap in greaseproof paper.

Store and use from the fridge.

Will Freeze.

25g Garlic Leaves – 250g Butter

50g Garlic Leaves – 500g Butter

100g Garlic Leaf – 1kg Butter

Mum's Makery

www.mumsmakery.co.uk

www.youtube.com/mumsmakery

12 MONTHS OF CHRISTMAS



Wild Garlic

