

FOR IMMEDIATE RELEASE

When Opposites Attract: The Black Garlic & Chocolate Affair Is Here to Prove Sweet and Savory Can Fall in Love

Jan 13, 2025 (Toronto, ON) – Move over, Liz Taylor and Richard Burton. Step aside, Wednesday Addams and Enid Sinclair. History—and pop culture—has shown us that opposites not only attract but often make the strongest pairs. Now, in the spirit of Valentine’s Day, the Toronto Garlic Festival invites you to meet the latest unexpected duo: black garlic and chocolate. Mark your calendars for Saturday, February 1, 2025, when this inaugural event steps onto the stage to join a long line of legendary love stories.

The Black Garlic & Chocolate Affair, a unique and free event curated by the Toronto Garlic Festival, celebrates the bold chemistry of these seemingly mismatched ingredients. Like all great romances, it’s more than just 1 + 1. This one-of-a-kind dessert affair blends black garlic’s caramel-like sweetness and umami depth with chocolate’s bitter-sweet allure to create a harmonious union so irresistible, even Eros, the God of Love, might take a bite.

But it’s not just black garlic and chocolate. Since 2011, the Toronto Garlic Festival has been delighting visitors with garlic-infused desserts, showcasing garlic’s surprising versatility in sweet treats. Creations like Chef Anne Sorrenti’s *G Dot Donut*, a perfectly balanced sweet and savory delight; ONYX Chocolate’s *Dulcey Black Garlic Ganache Truffle*, a sophisticated blend of caramelized white chocolate and black garlic; and Chef Ron Raymer’s *Roasted Garlic Butter Tart*, a daring take on a Canadian classic. Now, **The Black Garlic & Chocolate Affair** dedicates an entire event to celebrating the bold and creative marriage of garlic and dessert. Many of these unique treats will also be packaged as elegant Valentine’s gifts.

The science behind this pairing is as captivating as the flavors themselves. Black garlic, transformed through weeks of controlled heat and humidity, undergoes a Maillard reaction—a process that creates its distinctive rich, roasted sweetness. Meanwhile, chocolate owes its complexity to polyphenols and the Maillard reactions of cocoa bean roasting. Together, these elements form overlapping flavor molecules that hit the palate like a love letter to sweet-savory perfection.

“The chemistry is undeniable,” says Peter McClusky, founder of the Toronto Garlic Festival. “Black garlic and chocolate create a taste experience that’s bold, surprising, and completely unforgettable—like all the best love stories. And when you add other garlic-infused desserts into the mix, you realize how much Ontario-grown garlic has to offer to the world of sweets.”

Event Details

- **Date:** Saturday, February 1, 2025

- **Time:** 9:00 AM to 2:00 PM
- **Location:** Evergreen Brick Works, 550 Bayview Avenue, Toronto ON M4W 3X8
- Details at www.torontogarlicfestival.ca

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About the Toronto Garlic Festival

Since 2011, the Toronto Garlic Festival has been celebrating Ontario garlic through culinary innovation, cultural events, and creative partnerships. For more information, visit torontogarlicfestival.ca.