

Elephant Garlic

Allium ampeloprasum · Onion family

DIFFICULTY Easy
TYPE Perennial bulb, grown as annual from cloves
MATURITY 240–270 days



SUN
Full sun



WATER
Moderate



SOIL PH
6.0–7.0



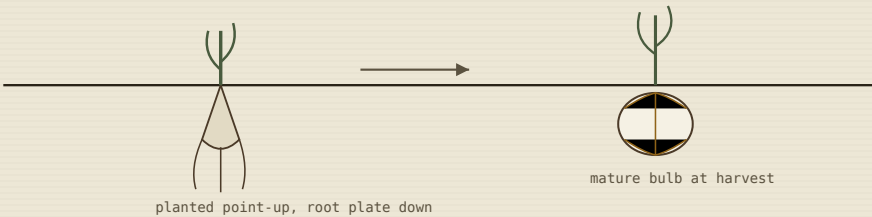
SPACING
20–25cm



DEPTH
8–10cm

01 A giant, mild relative of leek

Despite the name, elephant garlic is botanically closer to leek than true garlic — larger cloves, a milder flavour, and it's planted and grown almost identically to regular garlic.



02 Planting

METHOD	Break bulbs into cloves, plant point up, root plate down.
SOIL	Loose, well-drained, enriched with compost.
TIMING	Plant in autumn — needs a cold period like true garlic.

04 Problems

- **White rot** — avoid replanting affected ground for years.
- **Rust** — improve airflow, rotate beds.
- **Splitting bulbs** — from harvesting too late.
- **Onion maggot** — use row covers early on.

06 Companions & rotation

PLANT NEARBY

Tomato

Carrot

Roses

AVOID NEARBY

Beans

Peas

ROTATION NOTE

Avoid replanting alliums in the same bed for 3–4 years.

03 Growing care

- Water regularly through the growing season; taper off before harvest.
- Remove flower stalks to redirect energy to the bulb.
- Mulch over winter.
- Weed carefully by hand around shallow roots.

05 Harvest & storage

SIGNS	Lower leaves brown, upper leaves still green.
METHOD	Loosen soil with a fork before pulling.
CURING	Cure 2–4 weeks in a shaded, airy spot.
STORAGE	Cool, dark, ventilated. Keeps several months.