

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



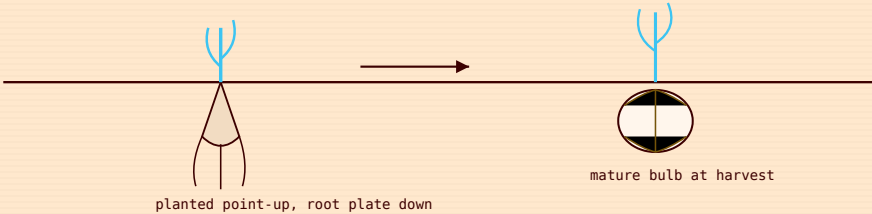
SPACING
20–25cm



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.

Planting timing varies significantly by Australian climate zone. Set your zone above (or use the Find My Climate Zone tool) for guidance tailored to your own area.

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.

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.

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.
PRESERVING	See Root Cellaring (curing and storing alliums) for ways to keep a harvest surplus.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Tomato Carrot Roses	Beans Peas	Avoid replanting alliums in the same bed for 3–4 years.