

# Making black garlic get wet, the best way to handle and preserve black garlic

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Black garlic is considered a kind of 'medicinal spirit' because after fermentation, the content of the active ingredients in garlic is increased, helping to enhance resistance, immune system as well as support very good treatment for diseases such as insomnia, high blood pressure, fatty liver . Pre-processed black garlic prices are usually quite high, it takes up to several million VND for 1 kg, so many women have spread each other's **ways to ferment garlic at home with electric rice cooker** But not everyone succeeds. Let's find out the problems when making black garlic at home, how to handle and how to preserve black garlic most effectively.

## Remedy for black garlic gets wet and preservation tips

1. Why is black garlic made at home wet and broken?
2. How to fix black garlic to make itself wet?
3. How to preserve black garlic properly?



Black garlic is good for health, but making it at home can be wet and broken due to various reasons.

## Why is black garlic made at home wet and broken?

One of the most common problems when making black garlic at home with an electric rice cooker is that garlic gets wet after incubation, which often occurs due to reasons such as:

1. Fresh garlic is chosen to make black garlic unevenly in quality, with big roots, small tubers, garlic shells that are too thick or too thin or choose garlic that is moldy, pestilent or too dry.
2. Soak garlic with beer for too long or after soaking without waiting for the garlic to be brought to it immediately, making the garlic soaked.
3. Wrapping the foil in the wrong way, affecting the evaporation.
4. During the incubation of garlic, there is a power outage, resulting in a sudden change in tempering temperature but not timely processing.
5. Incubation temperature of garlic is not accurate, not evenly spread throughout the pot.
6. Electric rice cookers make garlic unsanitary before use.
7. Fermentation time for garlic is too long.

All of these causes not only cause black garlic to get wet, but also can be bitter, sour, burnt, resulting in not only finished products but also quality that can affect the health of users. .

**Reference:** How to make standard black garlic at home is not everyone knows

## How to fix black garlic to make itself wet?

To successfully make black garlic at home with a rice cooker, overcome the situation of black garlic getting wet after fermentation, there are some notes as follows:

1. Choose fresh and big garlic, evenly, garlic cloves evenly, not stubborn. Absolutely do not choose the garlic with moisture, mold, deep.
2. If you soak garlic with beer, you should only soak for 30 minutes, stir every garlic every 5-10 minutes. After soaking the beer, it should be removed and the garlic must be left to dry before wrapping the paper.
3. During the fermentation process, it is advisable to use a lid with a rice cooker and wrap the food wrap over the pot to avoid heat loss. Should regularly check whether the fermented garlic is satisfactory but should not open the lid more than 5 minutes each time to avoid the heat loss of the pot.
4. During incubation, make sure the power source is stable.
5. Clean the pot before making black garlic. In the process of making it necessary to put the pot in a cool place and not be exposed to direct sunlight.
6. After incubation is complete, if the garlic is slightly wet, you can dry it in the shade or dry it with a fan to drain it before using.

These are some ways to remedy the situation of black garlic being wet as well as sour, flabby, bitter in the fermentation process at home with a rice cooker. These tips will help you make your own black garlic at home to be more efficient.



Choose big garlic bulbs, beautiful, not moldy, deep, and low to make black garlic at home successful.

However, you should also note that the rice cooker is not a specialized product to make black garlic, so it is not guaranteed the quality of black garlic finished products is stable and highly effective. Therefore, if you want to make black garlic at home to save costs while still ensuring the quality of finished products, you should use the **machine to make black garlic family** .

**Black garlic making machine, black garlic making pot of household use has advantages:**

1. Making black garlic fully automatic in a short time of only 8-15 days, high success rate, users do not need to control, adjust temperature and humidity.
2. Tray for garlic is divided into many layers, can come with automatic valve to regulate the steam, ensure the fermentation process, good evaporation without the need to mix garlic as well as avoid the condition of black garlic getting wet, flabby after incubation.

3. Using simple. Some black garlic making machines have the function to save time when the power is lost and continue the fermentation process of garlic after having electricity.
4. You can make lots of garlic every time.

Black garlic making machine has a **successful fermentation rate as high as 99%** , and is designed to be compact, not to use the area in the kitchen. The price of making black garlic is not too high, only from **about 800 thousand - under 3 million VND** , equivalent to the price of an electric rice cooker, many types can also **perform more functions of cooking rice, cooking soup, cooking Very convenient soup, fried, baked** .

Some good and popular black garlic machine brands for your reference such as **Tiross, Perfect, Panworld, Mishio** .



4D ceramic Perfect black garlic making machine PF-MC108 make black garlic with advanced 4-way thermal technology, up to 22 functions to make black garlic and cook for housewives.

Refer:

1. If you want to make black garlic successful, you must use 1 of 3 black garlic making machines
2. Which country makes the Tiross black garlic machine? Is that good?

## **How to preserve black garlic properly?**

To ensure the quality of black garlic, bring high efficiency, you should note some points to preserve black garlic properly:

1. Put garlic in a vacuum bag, sealed food container.
2. Leave the garlic in a cool, dry place, free from moisture, not exposed to sunlight, can be stored in the refrigerator compartment.
3. Do not leave black garlic with other foods or foods.

Hopefully the above information has helped you better understand the causes and how to handle black garlic wet when working at home, as well as know how to preserve black garlic effectively.

If you want to buy **black garlic machine** , **genuine black garlic pot**, **cheap price** , you can order on **META.vn** website or call the phone number in **Hanoi 024.35.68.69.69 - TP. HCM 028.38.33.33.66** for the **fastest** support and advice.

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