ADD A LITTLE SPICE

Explore spices and herbs from all around the world, their tastes, flavor profiles and different ways to use them

ANNATTO
Where: Latin America
Flavor Profile: Slightly sweet, nutty, smoky, and flowery
Uses: Pairs well with poultry and complements hot chilli

JAMAICAN JERK
Where: Jamaica
Flavor Profile: Aromatic allspice packed with heat with notes of ginger, garlic and onion
Uses: Most commonly used for seasoning pork and other proteins

STAR ANISE
Where: East Asia
Flavor Profile: Sweet and pepper-like flavor that intensifies when cooked
Uses: Accompany savory dishes with meat and put into liquors and desserts

UTAZI
Where: Nigeria
Flavor Profile: Simultaneously bitter and sweet
Uses: Put into soups and stews, mixes well with vegetables and leafy greens

BYADAGI
Where: India
Flavor Profile: Sweet, aromatic, similar to paprika taste-wise but with more heat
Uses: Crushed into a powder that provides heat

BORAGA
Where: Europe (Germany, Italy, Greece)
Flavor Profile: Cucumber
Uses: Complements salads, also blended into condiments like green sauce and green tzatziki

LICORICE ROOT
Origin: Southern Asia
Flavor Profile: Resembles anise, bitter and sweet
Uses: Making candy, flavor maximized when soaked in hot water to create teas, sauces and syrups

TOGARASHI
Where: Japan
Flavor Profile: Spicy, sweet and zesty
Uses: Sprinkled over noodles and rice, the Japanese equivalent of “salt and pepper”

CHINESE 5-SPICE
Where: China
Flavor Profile: Spicy and sweet mix of fennel, cinnamon, star anise, Szechuan peppercorns and ginger
Uses: Used to enhance the fatty taste in braised or roasted meats

BAY LEAVES
Where: India, Turkey, Italy
Flavor Profile: Pepper-like flavor, similar to oregano
Uses: Pairs well with hearty meat dishes

Sources from Spiceography and Herbco