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Kashmiri masala and tea among top flavours of the year

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By **Guest** | January 4, 2014



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The report highlights top food trends and emerging flavors predicted to impact the way consumers eat in the coming years. The report has released a list of top 5 trends and top 5 flavours. Indian modern masala is on the 2nd place in top five trends predicted by the company. Chillies have topped the trends list. Among top five flavours, Kashmiri masala and tea have gained second and third position respectively.

McCormick Inc operates in India in equal partnership with AVT group to offer 20 tailor-made spice ingredients.

5 TOP TRENDS :

1. Chilies Obsession: Food lovers everywhere are seeking out their next big chile thrill.
2. Modern Masala: Indian food is finally having its moment, breaking free of its traditional confines with modern interpretations.
3. Clever Compact Cooking: Proving that big flavors can come from small spaces, cooks in urban kitchens are making the most of what's available.
4. Mexican World Tour: Mexican flavors are making their way around the globe, with people everywhere discovering new aspects of this bright, casual cuisine.
5. Charmed by Brazil: The world's attraction to Brazilian cuisine is heating up, thanks to its seductive mix of global and native influences.

5 TOP FLAVORS :

1. Aji Amarillo: A hot Peruvian yellow chile with bold, fruity flavor.
2. Kashmiri Masala: An often homemade blend of spices from northern India featuring

cumin, cardamom, cinnamon, black pepper, cloves and ginger.

3. Tea: Not just for sipping anymore, this natural ingredient is making its way into rubs, broths and marinades.

4. Chamoy Sauce: A unique Mexican condiment—made from apricot, lime, chilies and spices—just beginning to gain a following in the U.S.

5. Cassava Flour: Also known as manioc or tapioca flour, this gluten-free alternative is a Brazilian staple prized for its versatility.

Read online: https://nuffoodsspectrum.in/news/33/10248/kashmiri-masala-and-tea-among-top-flavours-of-the-year.html
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