



# Flavour Forecast<sup>®</sup> 2016



**GLOBAL TRENDS**  
SHAPING THE FUTURE OF FLAVOUR



McCORMICK

# Flavour Forecast® 2016

TASTE TOMORROW TODAY



Peruvian Chicken with Mashed Plantains and Chili Sauces

## HEAT + TANG

Spicy finds a welcome contrast with tangy accents—lime, rice vinegar, yuzu, tamarind, Meyer lemon, cranberry, kumquats and ponzu—to elevate the eating experience.

**Peruvian Chilies + Lime:** Citrus paired with rocoto, ají panca, ají amarillo and more

**Sambal Sauce:** Spicy Southeast Asian sauce made with chilies, rice vinegar, sugar and garlic

## BLENDS WITH BENEFITS ▶

Flavourful herbs and spices add everyday versatility to good-for-you ingredients like matcha and chia.

**Matcha Green Tea:** Ginger and citrus balance the slightly bitter notes of matcha

**Flaxseed:** Mediterranean herbs invite flax to savoury dishes

**Chia Seed:** Chia becomes zesty when combined with citrus, chili and garlic

**Turmeric:** Discover sweet possibilities when turmeric is blended with cocoa, cinnamon and nutmeg



Niçoise Salad with Chia, Citrus and Chili Crusted Tuna



Dark Chocolate and Cranberry Amaranth Bars

## ANCESTRAL FLAVOURS ▲

Modern dishes reconnect with native ingredients to celebrate food that tastes real, pure and satisfying.

**Ancient Herbs:** Rediscover thyme, peppermint, parsley, lavender and rosemary

**Amaranth:** An ancient grain of the Aztecs with a nutty, earthy flavour

**Mezcal:** Smoky Mexican liquor made from the agave plant



Pickled Peach and Black Beluga Lentil Toasts

## ALTERNATIVE "PULSE" PROTEINS

Packed with protein and nutrients, pulses such as dried peas, beans and lentils are elevated when paired with delicious ingredients.

**Pigeon Peas** (called Toor Dal when split): Traditionally paired with cumin and coconut

**Cranberry Beans** (also called Borlotti): Perfectly enhanced with sage and Albariño wine

**Black Beluga Lentils:** Uniquely accented with peach and mustard

## TROPICAL ASIAN

Adventurous palates seek flavours from new regions. Two spots in Southeast Asia—Malaysia and the Philippines—offer distinctive ingredients and signature recipes for vibrant fare.

**Pinoy BBQ:** Popular Filipino street food flavoured with soy sauce, lemon, garlic, sugar, pepper and banana ketchup

**Rendang Curry:** Malaysian spice paste with mild heat made from chilies, lemongrass, garlic, ginger, tamarind, coriander, and turmeric



Pinoy Pork BBQ with Green Mango Slaw



Pickled Watermelon Shirub Cocktail

## CULINARY-INFUSED SIPS ▲

Three classic culinary techniques provide new tastes and inspiration in the creation of the latest libations.

**Pickled:** Combines tart with spice for zesty results

**Roasted:** Distinctive browned flavour adds richness

**Brûléed:** Caramelized sugar note provides depth



Rendang Curry

McCormick Brings Passion to Flavour™ 

Now in its 16th year, the McCormick® Flavour Forecast® is on the forefront of identifying top trends and ingredients shaping the future of flavour. Created by a global team of McCormick experts—including chefs, culinary professionals, trend trackers and food technologists—the Flavour Forecast inspires culinary exploration and innovation around the world for years to come.

A global leader in flavour, McCormick & Company has been helping people create memorable food experiences for more than 125 years. Our leading brands make a meaningful difference in the way people create and experience food every day, inspiring healthy choices and connecting the world through flavour.

With an unrivaled focus on quality, McCormick delivers the taste you trust, sourcing the highest quality ingredients from 40 countries. Our global family of brands reaches consumers in more than 135 countries and territories, and can be found throughout the food industry—from retail outlets to food manufacturers to foodservice businesses—and in kitchens across the globe.

To explore recipes and more, visit [www.Flavour.ca](http://www.Flavour.ca).

Cover photo: Sambal Noodles with Shrimp and Chinese Broccoli  
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