



Flavour Forecast[®] 2016



GLOBAL TRENDS
SHAPING THE FUTURE OF FLAVOUR



Flavour Forecast® 2016

TASTE TOMORROW – TODAY!

▲ HEAT + TANG

Spicy contrasts nicely with tangy accents—lime, rice vinegar, yuzu, tamarind, Meyer lemon, cranberry, kumquats and ponzu—to enhance the dining experience.

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

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

ANCESTRAL FLAVOURS ▲

Modern dishes rediscover 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: Smokey Mexican spirit made from the agave plant

BLEND WITH BENEFITS ▶

Flavourful herbs and spices add everyday versatility to healthy ingredients such as matcha and chia.

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

Flax Seed: Mediterranean herbs invite flax to savoury dishes

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

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

Dark Chocolate
and Cranberry
Amaranth Bars

Pickled Peach and Black Beluga Lentil Toasts

Salad Niçoise with Chia, Citrus and Chilli Crusted Tuna

◀ ALTERNATIVE “PULSE” PROTEINS

Packed with protein and nutrients, pulses such as dried peas, beans and lentils are enhanced when paired up 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 out 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 chillies, lemongrass, garlic, ginger, tamarind, coriander, and turmeric

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: Caramelised sugar note provides depth

Pickled Watermelon Shirub Cocktail

Pinoy Pork BBQ with Green Mango Slaw



McCormick Brings Passion to Flavours™



Now in its 16th year, the McCormick® Flavour Forecast® is at the forefront in 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 real difference in the way people create and experience food every day, inspiring healthy choices and bringing the world together through flavour.

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

McCormick Australia manufactures an extensive range of herbs & spices, recipe mix meal bases, coatings, marinades, dressings, sauces, syrups and toppings. Our range of products are designed to inspire cooks everywhere to prepare great tasting meals.

For more information visit www.mccormick.com.au

Cover photo: Sambal Noodles with Prawns and Chinese Broccoli

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