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with



Flavour Forecast[®] 2014



Bringing the flavours of the world

together



125TH
ANNIVERSARY

125 years of experience brings you these 5 flavours

To celebrate our 125th year we have developed five unique flavour blends from around the world, based on results from the McCormick For Chefs 2014 Flavour Forecast.

Created by a global team of experts at McCormick For Chefs — including chefs, culinary professionals, trend trackers and food technologists — these special flavour blends will inspire any chef.

In this booklet we explain a little about each of these unique blends and suggest how to best use them. As an added bonus we have also included five recipes that would be at home in any establishment that is as passionate about flavour as we are.

Available from your local foodservice distributor, these blends represent the pinnacle of flavour innovation. So don't delay, start putting 125 years of passion into your meal creations today.



CHILLI OBSESSION

THE WORLD IS CRAVING HEAT IN A BIG WAY



JALAPEÑO SEA SALT WITH A HINT OF LEMON

McCormick For Chefs Jalapeño Sea Salt with a Hint of Lemon teases out the natural flavour of jalapeno chillies, balanced beautifully with lemony citrus notes. Offering some heat that you would expect from jalapeno, the balance of flavours offers versatility in menu applications.

GOES WELL WITH...

- Watermelon to enhance the naturally refreshing flavour and provide a citrus heat for a refresher between courses.
- Grilled or battered fish, especially fish tacos.
- Cheese and potato croquettes when sprinkled over after frying.

QUICK & EASY MENU SUGGESTIONS

- Rim a Margarita glass for cocktails, mocktails or desserts.
- Sprinkle over fries and serve with a cooling cucumber salsa.
- Shake onto steamed or grilled buttered corn.

JALAPENO SALTED CHICKEN BREAST WITH LEMONGRASS INFUSED RICE THREE WAYS

SERVES 10

- 4 cups Jasmine rice
- 3 sticks of lemongrass
- 10 chicken breasts, skin on
- McCormick For Chefs Jalapeño Sea Salt with a Hint of Lemon
- 3 yellow capsicums
- 4 limes

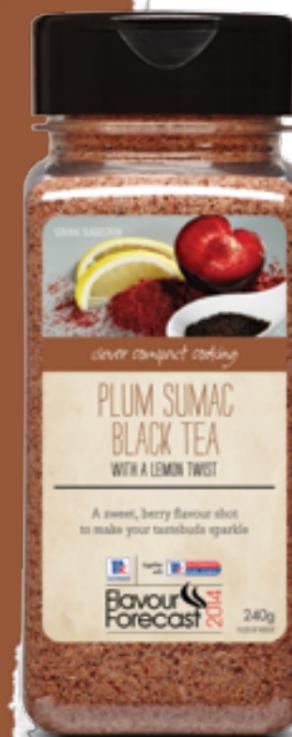
Coriander Pesto

- 50g pine nuts, toasted
- 1 bunch of coriander
- 50g cottage cheese
- 50ml oil
- Salt and pepper to taste

1. Wash jasmine rice well and place lemongrass into the water. Cook rice with the lemongrass as per absorption method. Once cooked, divide into three equal portions (i.e. thirds).
2. Place all pesto ingredients into a blender and blend until roughly combined.
3. Rub approx. ½ -1 tsp of McCormick For Chefs Jalapeno Sea Salt over the skin of each chicken breast and oven bake with the capsicum on 180°C for 20 minutes.
4. Peel the skin off the capsicum and place in the blender. Blend until roughly chopped.
5. To make the rice flavours, mix the pesto with one of the rice portions, blended capsicum with another and leave the last as plain lemongrass rice.
6. Serve the three rice mixes individually with sliced chicken and a squeeze of lime.

CLEVER COMPACT COOKING

BIG FLAVOUR CAN COME FROM SMALL SPACES



PLUM SUMAC BLACK TEA WITH A LEMON TWIST

McCormick For Chefs Plum, Sumac, Black Tea with a Lemon Twist is like nothing you've ever tasted. Firstly, you taste the berry notes of the plum and sumac followed by a sherbet zing and then beautifully rounded by black tea tannins. A truly unique blend that will leave your customers wondering how you came up with dishes so delicious!

GOES WELL WITH...

- Vanilla bean ice-cream as a sprinkle.
- Stone fruit desserts.
- Jams, when stirred through at the end of cooking.

QUICK & EASY MENU SUGGESTIONS

- Use as a dessert or pastry sprinkle.
- Over low heat, mix three parts sugar to one part McCormick For Chefs Plum, Sumac, Black Tea with a Lemon Twist and two parts water to make a delicious dessert sauce.
- Rub through butter and rolled oats for an amazing crumble topping.

PLUM AND SUMAC TEA CAKE WITH A LIME AND BLACK TEA SYRUP

SERVES 10

120g softened butter
1 tsp finely grated lemon rind
½ cup caster sugar
4 tbsp McCormick For Chefs Plum, Sumac, Black tea with a Lemon Twist
2 large eggs, lightly beaten
1 cup self-raising flour
¼ cup milk
½ tsp vanilla extract
8 large fresh plums, halved and stoned

Syrup

4 tbsp McCormick For Chefs Plum, Sumac, Black tea with a Lemon Twist
200ml water
200g caster sugar
½ cup lime juice

1. Preheat oven to 180°C
2. Line a 22cm spring form tin with baking paper.
3. Place the plums, cut side down on the bottom of the cake tin.
4. Cream together the butter, lemon rind, McCormick For Chefs Plum, Sumac, Black tea with a Lemon Twist and sugar until light and fluffy. Add eggs and beat well.
5. Add half the flour and combine.
6. Add the milk, vanilla and the remaining flour and stir to combine.
7. Spread the mixture evenly over the plums.
8. Cook for 25 to 30 minutes or until a skewer inserted into the cake comes out clean.
9. Leave to cool whilst preparing the syrup. Turn the cake out when warm but not hot.
10. Combine the McCormick For Chefs Plum, Sumac, Black tea with a Lemon Twist with water and sugar. Heat over a low flame until the sugar is dissolved and sauce starts to thicken.
11. Stir in the lime juice and pour evenly over the plums.
12. Serve with double cream and/or vanilla bean ice-cream.

CHARMED BY BRAZIL

THE WORLD IS ABOUT TO SHINE ITS SPOTLIGHT ON BRAZIL



TEMPERO BAHIANO REGIONAL SPICE BLEND

McCormick For Chefs Tempero Bahiano Regional Spice Blend showcases typical flavours of the Bahia region of Brazil. With aromatic pepper and cumin notes, it adds zest to many savoury dishes including seafood, vegetables, soups and stews but works particularly well with barbecued red meats, churrascaria style.

GOES WELL WITH...

- Barbecued meats.
- Slow roasted and pulled pork.
- Salsas and twice fried taro chips for dipping.

QUICK & EASY MENU SUGGESTIONS

- Liberally rub steaks with McCormick For Chefs Tempero Bahiano Regional Spice Blend, cook as usual and serve with barley, sage and mushrooms.
- Combine McCormick For Chefs Tempero Bahiano Regional Spice Blend into a meatball mix and serve with a tomato and chilli hot sauce.
- Mix with a dash of vinegar, olive oil and coriander for a lamb skewer rub.

BRAZILIAN SPICED LAMB FILLETS WITH TRIPLE CREAM BRIE, POLENTA AND PARSLEY

SERVES 10

- 5 lamb fillets
- 50ml olive oil
- 5 McCormick For Chefs Tempero Bahiano Regional Spice Blend
- 500g polenta
- 2 lt chicken stock
- 350g triple cream brie, rind cut off
- 1 bunch parsley, freshly chopped
- 3 red onions, sliced into fine rings

1. Marinate lamb fillets in olive oil and McCormick For Chefs Tempero Bahiano Regional Spice Blend.
2. Stir the polenta and chicken stock together and heat on a medium flame for 20-30 minutes, continually stirring. Once polenta is thick and creamy add in the brie and stir through.
3. Heat a large frying pan and sear the lamb fillets for approx. 5 minutes each side.
3. Allow to rest for 10 minutes, keeping warm, before slicing.
4. Stir $\frac{3}{4}$ of the parsley through the polenta.
5. To serve, spoon a bed of polenta onto the plate, layer with onion rings and place sliced lamb on top. Pour any remaining lamb juice onto the fillets and garnish with the remainder of the parsley.

MODERN MASALA

INDIAN FOOD IS FINALLY HAVING ITS GLOBAL MOMENT



KASHMIRI MASALA REGIONAL SPICE BLEND

McCormick For Chefs Kashmiri Masala Regional Spice Blend is a staple throughout the Kashmir region in northern India. It offers a simple harmony of flavours to complement many vegetable dishes and takes traditional curries to another level.

GOES WELL WITH...

- Fried cauliflower when sprinkled over for an appetiser or side.
- Roasted nuts in a nut and cracker mix bar snack.
- BBQ Chicken skewers.

QUICK & EASY MENU SUGGESTIONS

- Grill paneer cheese and serve with a mix of McCormick For Chefs Kashmiri Masala Regional Spice Blend and tomato chutney.
- Mix McCormick For Chefs Kashmiri Masala Regional Spice Blend with mayonnaise for potato and egg salad dressing.
- Stirred through buttered cabbage as a side dish.

KASHMIRI CHICKEN SHANKS WITH BEETROOT KASUNDI AND BUTTERMILK MASH

SERVES 10

Beetroot Kasundi

- ¼ cup McCormick For Chefs mustard seeds
- 1 head of garlic, peeled and finely chopped
- ¼ cup McCormick For Chefs Kashmiri Masala Regional Spice Blend
- 6 medium beetroot, grated
- 10 tomatoes, peeled, deseeded and diced
- 1 cup currants
- 1 cup sugar
- 1 cup apple cider vinegar

Salt

- 30 chicken shanks (Frenched drumsticks)
- 5 tbsp McCormick For Chefs Kashmiri Masala Regional Spice Blend
- ¼ cup oil
- 30 medium potatoes (mashing variety)
- 100g salted butter
- 1lt buttermilk

1. Heat oil and toast mustard seeds then add the garlic and McCormick For Chefs Kashmiri Masala Regional Spice Blend and cook for 2 minutes, until fragrant, continually stirring.
2. Add the beetroot, tomatoes, currants, sugar and vinegar. Cook for 45 minutes on a low heat until mixture becomes syrupy, then salt to taste.
3. Rub chicken shanks with the McCormick For Chefs Kashmiri Masala Regional Spice Blend and oil. Roast for 30 min at 180°C.
4. Place potatoes into a pot of water and bring to the boil. Cook for approx. 20-25 minutes or until tender. Add butter and warmed buttermilk. Mash until smooth and creamy.
5. To serve, spoon a bed of buttermilk mash onto the plate. Evenly place three chicken shanks on top with a generous dollop of kasundi.

MEXICAN WORLD TOUR

MEXICAN FLAVOURS ARE ON THE MOVE



APRICOT CHILLI LIME CHAMOY SPICE BLEND

McCormick For Chefs Apricot Chilli Lime Chamoy Spice Blend is inspired by the ever popular Chamoy sauce used throughout Mexico and works equally well with both sweet and savoury dishes. The initial sweet apricot notes are balanced perfectly with the acidity of the lime and mild heat of the chilli. Like nothing you've ever tasted before, this will make your menu stand out from the crowd.

GOES WELL WITH...

- Pan-fried salmon.
- Roasted pumpkin as a side dish.
- Mango chutney when added at the end of cooking.

QUICK & EASY MENU SUGGESTIONS

- Sprinkle McCormick For Chefs Apricot Chilli Lime Chamoy Spice Blend on Danish pastries for a sweet and salty dessert with a kick.
- Slow roast lamb rubbed liberally with McCormick For Chefs Apricot Chilli Lime Chamoy Spice Blend and serve shredded with avocado on tortilla chips as an appetiser.
- Sprinkle over peaches before and after grilling and serve with vanilla bean ice-cream.

CHAMOY BUTTERED PRAWNS WITH NASHI APPLE SLAW

SERVES 10

50 green tiger prawns, cut in half and de-veined
½ cup McCormick For Chefs Apricot Chilli Lime Chamoy Spice Blend
200g butter, softened

Nashi Apple Slaw

6 nashi apples, peeled and sliced
¾ cup lemon juice
6 x fennel bulbs, finely sliced
2 x bunches of parsley, roughly chopped
2 cups mayonnaise
4 x red onion, finely sliced

1. Ensure the prawns are deveined.
2. Preheat grill.
3. Place the tiger prawns onto a grilling tray (flesh side up).
4. Mix the McCormick For Chefs Apricot Chilli Lime Chamoy Spice Blend with the softened butter and brush evenly onto the prawns.
5. Place prawns under a hot grill for 5 minutes or until cooked.
6. Mix together all slaw ingredients (apples, lemon juice, fennel, parsley mayonnaise and onion).
7. Serve five prawns atop a bed of Nashi Apple Slaw and garnish with lemon.

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SAP Code	Product Description	EAN	GTIN	Units per Shipper	Shelf life (months)
999006936	McCormick For Chefs Flavour Forecast 2014 Jalapeno Sea Salt with a Hint of Lemon	9300683502800	19300683502807	6	18
999006935	McCormick For Chefs Flavour Forecast 2014 Kashmiri Masala Regional Spice Blend	9300683502794	19300683502791	6	18
999006934	McCormick For Chefs Flavour Forecast 2014 Plum Sumac Black Tea with a Lemon Twist	9300683502787	19300683502784	6	18
999006982	McCormick For Chefs Flavour Forecast 2014 Apricot Chilli Lime Chamoy Spice Blend	9300683502817	19300683502814	6	18
999006933	McCormick For Chefs Flavour Forecast 2014 Tempero Bahiano Regional Spice Blend	9300683502770	19300683502777	6	18

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SAP Code	Product Description	EAN Code	TUN Code	Units per Shipper	Shelf life (months)
999006653	McCormick For Chefs Flavour Forecast 2013 Smoked Paprika, Almond & Hazelnut	9300683502299	19300683502296	6	12
999006654	McCormick For Chefs Flavour Forecast 2013 Almond & Cashew Dukkah	9300683502305	19300683502302	6	12
999006652	McCormick For Chefs Flavour Forecast 2013 Smoked Paprika, Tomato & Rosemary with Bell Pepper	9300683502282	19300683502289	6	24
999006651	McCormick For Chefs Flavour Forecast 2013 Sugared Cinnamon & Star Anise	9300683502275	19300683502272	6	24
999006650	McCormick For Chefs Flavour Forecast 2013 Orange, Allspice & Black Rum	9300683502268	19300683502265	6	24





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McCormick For Chefs Sales Brokers

VICTORIA
Quality Sales Link Pty Ltd
Tony Lansdown
Tel: (03) 9888-7077

QUEENSLAND
Sales Link Pty Ltd
John Lansdown
Tel: (07) 3255-0999

WESTERN AUSTRALIA
Strategic National (WA)
Finley Himawan
Tel: (08) 6140-1204

NEW SOUTH WALES
Strategic National (NSW)
Noelene Mason
Tel: (02) 9899-9800

SOUTH AUSTRALIA
Strategic National (SA)
Chris Franklin
Tel: (08) 8352-9200

TASMANIA
Strategic National (TAS)
Andrew Hennessy
Tel: (03) 6234-7300



McCormick Foods Australia Pty. Ltd.

63 Fairbank Road
Clayton South VIC 3169

Ph: 1800 100 750

www.McCormick.com.au/foodservice