



# Cuisinart®

## Flavours of

### C4R-FEST

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**RECIPE EBOOK OF SPICE  
CREATIONS BY "CARFESTERS"**





# Find your flavour

At this year's CarFest, the magic happened right at the Cuisinart stand, where over 400 spice blends were whipped up by food enthusiasts and top chefs using the Cuisinart Spice Grinder! With more than 42 herbs, spices, nuts, seeds, sweeteners, salts, veggies, and flavourings to choose from, the possibilities were endless!

We've gathered the most mouthwatering combos created by fellow CarFesters and paired them with delicious recipes you can easily whip up at home. Get ready to spice things up in your kitchen—let the flavour adventure begin! Enjoy!





# Spice Recipes

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## Allisons 'Christmas' Scone Mix

This festive blend features warm, nutty flavours ideal for Christmas scones, with sweet and spicy cinnamon, zesty ginger, rich nuts, and a touch of caramel-like sweetness from brown sugar.

### Ingredients:

- 1 cinnamon stick
- 1 tsp Ginger flakes
- 3 Almonds
- 4 Pistachios
- 2 Hazelnuts
- Pinch of Salt
- 1 tsp Brown sugar

### Uses:

**Christmas Scones:** Mix with flour and butter for delicious, holiday-inspired scones.

**Baking:** Incorporate into cakes or muffins for a warm, nutty sweetness.

**Desserts:** Use in pie or crisp recipes for added flavour.





## Anjula Devi's Go-to Spice Blend

This spice blend features a warm and aromatic profile with a slightly sweet, herbal edge, making it perfect for hearty dishes.

The main ingredients fennel, coriander, and cumin seeds - create a balanced combination of earthy, nutty, and mildly sweet flavours whilst the juniper berries introduce a subtle piney note that enhances game meats like pork, duck, or venison. Finally, star anise adds a sweet, liquorice-like undertone.

### Ingredients:

- 1 tbsp Fennel seeds
- 2 tbsp Coriander seeds
- 1 tbsp Cumin seeds
- 2 Juniper berries
- 1 Star anise

### Uses:

**Spiced Sauces:** Incorporate into sauces or gravies for an aromatic twist.

**Meat Rubs:** Ideal for pork, duck, or venison.

**Braised Dishes:** Add to slow-cooked meats or stews.





## Bears Special spice

This blend combines aromatic and earthy spices with sweet and slightly bitter notes. Cardamom pods offer a sweet-spicy aroma, turmeric root adds earthy warmth and colour, and coriander and fennel seeds contribute mild sweetness and citrusy brightness. Fenugreek provides a distinctive, slightly bitter depth.

### Ingredients:

- 1 tsp Cardamon pods
- 1 tsp Turmeric root
- 1 tsp Coriander seeds
- 1 tsp Fennel seeds
- 1 tsp Fenugreek

### Uses:

**Curry and Stew Base:** Use as a foundational spice blend for curries, stews, and soups to add depth and warmth.

**Baking:** Incorporate into bread or savoury baked goods for a unique flavour twist







## Billy's Boosting spice

A warm, savoury blend with a hint of spice and crunch, perfect for hearty, rustic dishes.

### Ingredients:

- 2 Dried chillies
- 1 tsp Pumpkin seeds
- 1 tsp Basil
- 1 tbsp Onion flakes
- 1 tsp Sunflower seeds
- 1 tbsp Sage
- 1 tbsp Juniper berries

### Uses:

**Grain Dishes:** Stir into rice, quinoa, or cous-cous.

**Seasoning Meat:** Rub on pork, chicken, or beef before roasting or grilling.

**Vegetable Dishes:** Add to roasted or sautéed vegetables.





## Cathryn and Amelia's Mix

This mix combines nutty, spicy, and herbal flavours into a complex seasoning. Garlic and ginger provide a strong aromatic base, while cashew nuts and sunflower seeds add richness and texture. Pink peppercorns and dried chilies contribute heat and colour, and oregano and basil offer fresh, herbaceous notes. Salt ties everything together, enhancing the overall flavour.

### Ingredients:

- 1 tsp Garlic
- 1 tsp Cashew nuts
- 1 tsp Pink peppercorns
- 1 tsp Ginger flakes
- 1 tsp Sunflowers
- 1 tsp Oregano
- 1 tsp Salt
- 1 Dried chilli
- 1 tsp Basil

### Uses:

**Gourmet Salads:** Sprinkle over salads or vegetables for a crunchy texture and burst of flavour.

**Soups and Stews:** Stir into soups or stews for added depth and complexity.



# Chris Evans Vibrant Flavour Blend

This blend offers a well-balanced fusion of vibrant, savoury flavours with a subtle touch of nutty richness from pistachios. The earthy warmth of turmeric complements the aromatic notes of oregano, while cumin seeds and black peppercorns add depth and a hint of spice. Rock salt enhances the overall flavour profile, creating a versatile seasoning that elevates a variety of dishes.

## Ingredients:

- 1 tsp Pistachios
- 1 tsp Turmeric root
- 1 tsp Oregano
- 1 tsp Cumin seeds
- 1 tsp Black peppercorns
- 1 tsp Salt

## Uses:

### Seasoning Roasted Vegetables:

Toss vegetables before roasting.

**Spice Rub for Meats:** Use as a rub for chicken, lamb, or beef.

**Grain Dishes:** Stir into rice, quinoa, or couscous.

**Salad Dressings:** Incorporate into dressings or marinades.





## Dave's Nutty Blend – The Happy Pear

This spice blend delivers a deep mix of nutty and earthy flavours, enhanced by warm, aromatic notes. It includes a citrusy, numbing spice with a sharp heat that adds balance. Versatile in nature, this blend enriches both savoury and subtly sweet dishes with its complex and aromatic profile.



### Ingredients:

- 5 Pistachios
- 1 tsp Pumpkin seeds
- 1 tsp Sesame seeds
- 1 tsp Cumin seeds
- 1 tsp Coriander seeds
- 1 Szechuan peppercorn
- 1 tsp Kibbled sweet pepper

### Uses:

**Roasted Vegetables:** Sprinkle on vegetables before roasting for a nutty, spicy depth.

**Salads:** Use as a crunchy topping to enhance flavour.

**Dips/Spreads:** Mix into dips like hummus for added texture and flavour.





## DD's pre-rugby protein porridge flavour

This blend combines sweet and nutty ingredients to create a rich, indulgent mix that enhances porridge. Cinnamon and brown sugar add warm sweetness, while pistachios, hazelnuts, and cashew nuts introduce rich, nutty flavours. Together, these elements elevate your porridge, transforming a simple breakfast into a delicious treat.

### Ingredients:

- 1 Cinnamon stick
- 1 tsp Brown sugar
- 4 Pistachios
- 4 Hazelnuts
- 4 Cashew nuts

### Uses:

**Porridge:** Stir into your porridge for a warm, sweet, and nutty flavour that makes breakfast more satisfying.



# Dessi's Chai

This aromatic blend combines warm spices with fresh, bright notes for a versatile flavour profile. Cinnamon adds sweet and spicy warmth, while cardamom provides a sweet and aromatic depth. Peppercorns contribute heat and complexity, and cloves infuse rich, warming depth. Nutmeg offers nutty sweetness, and lemongrass introduces a refreshing citrus note. The blend is anchored by black tea leaves, which serve as a robust base, and turmeric adds earthy richness and vibrant colour

## Ingredients:

- ½ Cinnamon stick
- 9 Cardamom pods
- 10 Black peppercorns
- 5 Cloves
- ½ tsp Nutmeg
- Lemongrass stick
- 1 tsp Black tea leaves
- 1 tsp Turmeric root

## Uses:

**Baking:** Incorporate the blend into baked goods like cakes or cookies for a unique flavour twist.

**Curries, stews, or roasted dishes:** To add depth and warmth.

**Infused Beverages:** Steep the blend in hot water or milk for a spicy, aromatic drink.







## Dexter's Carfest Spice

This blend features the nutty richness of pistachios and sesame seeds, combined with the aromatic, savoury notes of onion and garlic flakes. Pink peppercorns add a hint of fruity heat, while rosemary and lemongrass introduce bold, contrasting flavours. Sea salt enhances and unifies the overall taste.

### Ingredients:

- 4 Pistachios
- 1 tsp Sesame seeds
- 1 tsp Pink peppercorns
- 1 tsp Onion flakes
- 1 tsp Garlic flakes
- 1 tsp Rosemary
- 1 Lemongrass stick
- Pinch of Salt

### Uses:

**Gourmet Breadcrumbs:** Mix with breadcrumbs for a unique coating for chicken or fish.

**Seasoning for Roasted Nuts or Seeds:** Sprinkle over roasted nuts or seeds for a flavourful, crunchy coating.

**Grilled Meats:** Rub onto meats before grilling or roasting to infuse them with a complex, savoury taste.



# Emily's Pumpkin Spice

A warm, sweet, and aromatic blend ideal for desserts and baked goods.

## Ingredients:

- 2 tsp Brown sugar
- 2 tsp Nutmeg
- 1 Cinnamon stick

## Uses:

**Baking:** Add to cookies, cakes, or muffins.

**Desserts:** Use in cakes or crumbles.

**Spiced Drinks:** Stir into coffee, tea, or hot chocolate.

**Porridge or Yogurt:** Sprinkle over for breakfast

**Roasted Fruits:** Toss with apples or pears before roasting.







## Eva's Special Spice Mix

This blend merges herbal, spicy, and nutty elements for a complex flavour profile. Lemongrass and pink peppercorns deliver brightness and a hint of heat, while cinnamon stick and coffee beans add warmth and depth. Rosemary and sage introduce savoury complexity, and nuts with chia seeds enhance richness and texture.

### Ingredients:

- 1 Lemongrass stick
- 1 tsp Pink peppercorns
- 1 Cinnamon stick
- 4 Coffee beans
- 1 tsp Rosemary
- 1 tsp Sage
- 2 tsp Chia seeds

### Uses:

**Infused Oil:** Combine ingredients in neutral oil, let it steep for a couple of weeks, and use it for drizzling, roasting, or dipping.

**Infused Vinegar:** Add ingredients to vinegar steep, and use it in dressings, marinades, or recipes.

**Potpourri:** Mix all ingredients in a bowl or sachet to create a fragrant, complex-scented potpourri for any room.



# Isabella and Dad's Spice of Fun

This blend combines Szechuan pepper, turmeric, cardamom, bay leaves, dried chillies, fenugreek, and garlic to create a complex seasoning mix with a balance of heat, warmth, and earthiness. This blend is versatile, enhancing a wide range of dishes with its rich, spicy, and aromatic profile, adding depth and complexity to various culinary creations.

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## Ingredients:

- 1 tsp Szechuan pepper
- 1 tsp Turmeric root
- 1 tsp Cardamom pods
- 1 Bay leaves
- 1 Dried chillies
- 1 tsp Fenugreek seeds
- 1 tsp Garlic flakes

## Uses:

**Curries and Stews:** Use as a base for curries, stews, and soups to add a rich, complex flavour profile. Ideal for slow-cooked dishes where the flavours meld over time.

## Rice and Grain Dishes:

Stir into rice, quinoa, or other grains for added flavour. Perfect for pilaf and biryanis.

## Sauces and Dressings:

Mix into sauces, dressings, or dips for an enhanced flavour. Pairs well with creamy or tomato-based sauces.







## Jessica's Joy

This spice blend features a combination of aromatic spices, pungent garlic, and a hint of nuttiness. Szechuan peppercorns provide citrusy spiciness, while garlic and onion flakes deliver robust savoury notes. Cardamom and cumin add warmth and complexity, turmeric contributes earthy richness and colour, and kibbled pepper adds texture and sharpness. A cashew nut introduces subtle creamy richness, with salt enhancing the overall flavour.

### Ingredients:

- 1 tsp Szechuan pepper
- 1 tsp Garlic flakes
- 1 tsp Cardamom pods
- 1 tsp Cumin seeds
- 1 tsp Salt
- 1 tsp Kibbled sweet pepper
- 1 tsp Turmeric root
- 1 tsp Onion flakes
- 1 Cashew

### Uses:

**Seasoning for Meats:** Rub onto meats before grilling or roasting for a flavourful, complex crust.

**Vegetable Dishes:** Sprinkle over roasted or sautéed vegetables for added depth and warmth.

**Marinades:** Incorporate into marinades for a rich, spicy kick that complements various proteins.



## Jerome's Spicy Pistachio

This blend features a rich, nutty base with a spicy kick. Pistachios mellow the intense heat from chili and kibbled pepper, resulting in a balanced, complex seasoning.

### Ingredients:

- 2 tbsp pistachios
- 1 tbsp kibbled sweet pepper
- 2 Dried chillies

### Uses:

**Seasoning for Meats:** Use as a rub for chicken, pork, or lamb before grilling or roasting. The pistachios add richness, while the chilli and pepper provide a spicy kick.

**Salads:** Sprinkle over salads for a crunchy texture and spicy, nutty flavour.

**Grains:** Stir into cooked grains like rice, quinoa, or couscous to infuse them with a nutty, spicy flavour.





## Joe's Brunch Blend

Combines aromatic herbs with sweet and spicy elements. Rosemary, sage, and oregano offer earthy and savoury notes, while fennel adds a sweet, liquorice-like flavour. Pink peppercorns introduce a fruity, mild heat. This blend enhances a variety of dishes, especially brunch items, with its complex and well-rounded flavour profile.

### Ingredients:

- 1 tsp Rosemary
- 1 tsp Sage
- 1 tsp Oregano
- 1 tsp Fennel seeds
- 1 tsp Pink peppercorns

### Uses:

**Breakfast Dishes:** Sprinkle over scrambled eggs, omelettes, or frittatas for added depth and a savoury-herb flavour. Mix into sausage patties or links before cooking for a fragrant twist.

**Potatoes:** Season potatoes before roasting or smashing to enhance their flavour with a mix of herbs and spices.

**Bread and Savoury Bakes:** Incorporate into bread dough or sprinkle on top before baking a herby crust. Add to savoury muffins or scones for a herbal boost.







## Kasper's Carfest Spice

This spice blend harmoniously combines the sweet, fruity notes of pink peppercorns with the earthy warmth of fennel and white peppercorns. Aromatic herbs—thyme, rosemary, basil, and dill seeds—each add their distinct character, while salt enhances and unifies the flavours. Versatile and well-balanced, this blend enriches a variety of dishes with its complex herbaceous and spicy notes.

### Ingredients:

- 1 tsp Salt
- 1 tsp Pink peppercorns
- 1 tsp Fennel seeds
- 1 tsp White peppercorns
- 1 tsp Thyme
- 1 tsp Rosemary
- 1 tsp Basil
- 1 tsp Dill seeds

### Uses:

**Seasoning for Roasted Vegetables:** Sprinkle over vegetables before roasting to enhance depth and flavour.

**Meat Rub:** Apply as a rub on chicken, pork, or lamb to impart a complex, herbaceous taste.



# Milly's Magical Mix

A blend of sweet, spicy, and savoury notes, ideal for seasoning meats, vegetables, and fish.

## Ingredients:

- 1 tsp Salt
- 1 tsp Brown sugar
- 1 tsp Cumin seeds
- 2 Dried chillies
- 1 tsp Turmeric root
- 1 tsp Garlic flakes
- 1 tsp Fennel seeds

## Uses:

**Dry Rub for Meats:** Season pork, chicken, or beef before grilling or roasting.

**Roasted Vegetables:** Toss with veggies like carrots or potatoes before roasting.

**Spice-Crusted Fish:** Coat fish for a flavourful, crispy crust.

**BBQ Marinade:** Combine with oil and vinegar for a marinade.





## Monty's revenge

This blend offers a rich umami base with fruity sweetness, tangy spice, and a hint of numbing heat, complemented by sweet, piney undertones. Versatile and flavourful, it enhances meats, vegetables, and sauces with its savoury, spicy, and aromatic notes.

### Ingredients:

- 1 tsp Onion flakes
- 1 tsp Garlic
- 1 tsp Pink peppercorns
- 1 tsp Szechuan pepper
- 1 tsp Cardamom pods
- 1 tsp Juniper berries

### Uses:

**Meats:** Apply as a rub for roasting or grilling pork, lamb, or beef.

**Vegetables:** Sprinkle on roasted or sautéed veggies for added flavour.

**Sauces/Soups:** Mix into liquid dishes to enhance depth.







## Oliver, Evelyn & Connie's Crunch

This blend combines warm, earthy, and slightly sweet flavours with a touch of nuttiness from cashews and chia seeds.

### Ingredients:

- 1 Cinnamon stick
- 1 tsp Pink peppercorns
- 1 tsp Cumin seeds
- 1 tsp Turmeric root
- 1 tsp Nutmeg
- 1 tsp Fennel seeds
- 4 Cashews
- 1 tsp Chia seeds

### Uses:

**Baked Goods:** Perfect for cakes, muffins, or cookies.

**Curries or Stews:** Adds depth to vegetable curries or stews.

**Rice or Grain Dishes:** Use in pilaf or quinoa salads.

**Spiced Tea or Latte:** Create a warming golden milk latte or tea.





## Olivia and Saleh Spice

This seasoning blend combines earthy, savoury, and tangy flavours, creating a well-rounded and aromatic profile. It features a harmonious mix of warm, spicy, and herbal notes, which come together to offer a rich and complex taste. The overall effect is a blend that enhances dishes with its depth and balance.

### Ingredients:

- 1 tsp Turmeric root
- 1 tsp Garlic flakes
- 1 tsp Onion flakes
- 1 tsp White peppercorns
- 1 tsp Sage
- 1 tsp Rosemary
- 1 tsp Salt
- 1 tsp Mustard seeds

### Uses:

**Rice/Grains:** Stir into rice, quinoa, or other grains to enhance depth.

**Vegetable Dishes:** Sprinkle on roasted or sautéed vegetables for added flavour.

**Soups/Stews:** Use as a flavour base for soups, stews, and broths.



# Pepperami Maya

Blends nutty pistachios, spicy kibbled pepper, fruity pink peppercorns, and aromatic garlic for a versatile seasoning mix. It combines a rich, nutty base with spicy and aromatic notes, balancing heat with fruitiness and savoury depth. This blend enhances a variety of dishes with its complex and flavourful profile.

## Ingredients:

- 5 Pistachios
- 1 tsp Kibbled sweet pepper
- 1 tsp Pink peppercorns
- 1 tsp Garlic flakes

## Uses:

**Snacks:** Mix into nuts or popcorn for a gourmet snack with a blend of nutty, spicy, and aromatic flavours.

**Vegetable Dishes:** Sprinkle over roasted or sautéed vegetables to infuse a nutty, spicy flavour. Ideal for root vegetables, greens, and squash.

**Grains and Pasta:** Stir into cooked grains like rice or quinoa, or pasta dishes, to add texture and flavour complexity.





## Stephen's Sweet Blend – The Happy Pear

This blend offers a harmonious balance of sweet and nutty notes with a rich, roasted undertone. The combination of sweet, nutty flavours pairs with deep roasted coffee notes, while star anise adds a fragrant sweetness and dried chili contributes a smoky heat. Overall, this blend enriches dishes with a complex and versatile flavour profile.



### Ingredients:

- 1 tsp Brown sugar
- 5 Hazelnuts
- 1 tsp Coffee beans
- 4 Almonds
- 1 Star anise
- 1 Dried chilli

### Uses:

**Granola/Breakfast:** Stir into granola, oatmeal, or yogurt for added crunch and flavour.

**Coffee/Drinks:** Enhances coffee or hot chocolate with nutty and aromatic depth; infuse syrups for spiced cocktails.

**Snacks:** Toss with roasted nuts for a sweet, spicy snack.





## Steve's Spice

A bold and aromatic mix combining warm, spicy, and slightly citrusy flavours.

### Ingredients:

- 1 tsp Pink peppercorn
- 1 tsp Szechuan pepper
- 1 tsp Coriander seeds
- 1 tsp Cumin seeds
- 1 Dried chili
- 1 Cinnamon stick
- 1 tsp Salt
- 1 tsp Ginger flakes
- 1 tsp Garlic flakes
- 1 tsp Turmeric root

### Uses:

**Stir-Fries:** Adds flavour to vegetable, chicken, or beef stir-fries.

**Soups:** Perfect for broth-based soups.

**Roasted Vegetables:** Enhance root vegetables or cauliflower.

**Rub for Grilled Meats:** Ideal for lamb, pork, or beef..



# The Sam Spice

This spice blend offers a robust, aromatic seasoning with a balance of flavours. Chili flakes bring heat, while cumin, turmeric, and fenugreek add earthy warmth and a touch of bitterness. Coriander seeds provide a refreshing citrus note. Versatile and well-balanced, this blend enhances curries, stews, and roasted vegetables with its mix of heat, earthiness, and depth.

## Ingredients:

- 1 tsp Kibbled sweet pepper
- 1 Dried chilli
- 1 tsp Cumin seeds
- 1 tsp Turmeric root
- 1 tsp Fenugreek seeds
- 1 tsp Coriander seeds

## Uses:

**Curries and Stews:** Works well as a base, adding heat and depth to slow-cooked dishes.

**Rice and Grains:** Stir into rice, quinoa, or pilaf for added warmth and flavour.

**Soups and Sauces:** Enhances liquid-based dishes with complex spice layers.







## Zena's Mix

A beautifully balanced flavour profile, combining earthy, warm, and sweet notes with a hint of citrusy brightness. There's a mild heat with deep, aromatic undertones and a subtle liquorice-like sweetness. The blend carries a slight smokiness and a rich, nutty depth, which rounds out the spiciness.

### Ingredients:

- 2 tsp Black peppercorns
- 2 tsp Garlic flakes
- 3 Star anise
- 2 tsp Coriander seeds
- 1 Cinnamon stick
- 2 tsp Kibbled sweet pepper
- 5 Hazelnuts
- 1 tsp Salt
- 1 tsp Brown sugar

### Uses:

**Chicken wings:** Toss wings in the blend for a crispy, aromatic coating.

**Stir-fries:** Sprinkle into veggie or meat stir-fries for a burst of heat and warmth.

**Noodles:** Use as a seasoning for noodles or rice dishes to give them a rich, Chinese-inspired twist.



## 4D's Pork Rub

This seasoning blend enhances pork with a rich, aromatic profile, combining savoury garlic and herbs. It's versatile, making it ideal for various cooking methods and dishes.

### Ingredients:

- 2 tsp Rosemary
- 2 tsp Sage
- 2 tsp Garlic flakes
- 2 tsp Salt
- 2 tsp Black peppercorns

### Uses:

**Pork Cuts:** Apply the rub to ribs, chops, or shoulder before grilling, roasting, or smoking for deep, savoury flavours and an aromatic quality.

**Marinades:** Mix the blend with olive oil or vinegar to create a marinade that infuses the pork with rich flavour.

**Pork Burgers/Sausages:** Incorporate the seasoning into ground pork for flavourful homemade burgers or sausages.





# Cuisinart Flavour: Cosy Chai



A versatile spice blend that adds warmth and depth to beverages and baked goods. Grind the ingredients until smooth to prepare this aromatic mix.

**Ingredients:**

- ½ Cinnamon stick
- 9 Cardamom pods
- 6 Black peppercorns
- 4 Cloves
- 1 tsp Nutmeg

**Uses:**

**Drinks:** Stir into tea, coffee, or hot chocolate to infuse with a rich, spiced flavour.

**Baking:** Mix into cake, cookie, or muffin recipes for a cosy, aromatic spice profile.



# Cuisinart Flavour: Deliciously Dukkha



A herby and nutty topping ideal for eggs, vegetables, or meats. Grind the spices into a powder, then add the nuts and pulse into small chunks.

## Ingredients:

- ½ tsp Cumin seeds
- ½ tsp Fennel seeds
- ½ tsp Coriander seeds
- 1 tsp Sesame seeds
- ½ tsp Thyme
- ½ tsp Salt
- ½ tsp Black peppercorns
- 3 Hazelnuts
- 4 Almonds

## Uses:

**Eggs:** Sprinkle over scrambled or poached eggs for added flavour.

**Vegetables:** Enhance roasted or sautéed vegetables with this blend.

**Meats:** Use as a crunchy, aromatic topping for grilled or roasted meats.



# Cuisinart Flavour: My Place or Yours Mexican



A spice blend that elevates tacos, fajitas, and nachos with a balanced mix of spicy, savoury, and aromatic flavours.

## Ingredients:

- 1 Dried chili
- ½ tsp Kibbled sweet pepper
- ½ tsp Oregano
- ½ tsp Cumin seeds
- 1 tsp Garlic flakes
- 1 tsp Onion flakes
- ½ tsp Salt
- ½ tsp Black peppercorns

## Uses:

**Tacos:** Mix into ground beef, chicken, or tofu for an authentic Mexican taste.

**Fajitas:** Season meat, peppers, and onions before grilling or sautéing.

**Nachos:** Sprinkle over tortilla chips and toppings for a bold, spicy kick.



# Cuisinart Flavour: Nutty Salad Topper



This blend features a mix of seeds and nuts, seasoned with herbs and spices to enhance salads with a diverse range of textures and flavours.

## **Ingredients:**

- 1 tsp Sunflower seeds
- 1 tsp Pumpkin seeds
- 3a Almonds
- 3 Cashews
- ½ tsp Sesame seeds
- ½ tsp Linseeds
- ¼ tsp Salt
- ¼ tsp Black peppercorns
- ¼ tsp Oregano
- ¼ tsp Garlic flakes

## **Uses:**

**Salads:** Sprinkle over salads to add crunch and flavour.

**Soups:** Use as a garnish for soups for added texture.

**Roasted Vegetables:** Top roasted vegetables with this blend for a nutty touch.

**Grain Bowls:** Add to grain bowls for extra flavour and texture.



# Cuisinart Flavour: Spicy Szechuan



A vibrant and spicy seasoning blend perfect for stir-fries. It features Szechuan peppercorns for a unique numbing heat balanced by garlic and ginger flakes.

## Ingredients:

- ½ tsp Cumin seeds
- 1 tbsp Szechuan peppercorns
- 1 Dried chilli
- ½ tsp Black peppercorns
- 1 tsp Garlic flakes
- ½ tsp Ginger flakes
- 1 tsp Salt

## Uses:

**Stir-Fries:** Add to vegetables, meats, or tofu for a fiery, aromatic flavour.

**Sauces and Marinades:** Mix into sauces or marinades for an extra layer of spicy complexity.

**Seasoning for Soups:** Sprinkle into soups or noodle dishes for a bold, spicy kick.



# Cuisinart Flavour: Wake up your Steaks



This seasoning mix combines sugar, garlic flakes, cumin seeds, and rock salt to create a robust and aromatic blend. Pulsed into a coarse texture, it adds complexity and depth to grilled or roasted meats.

## **Ingredients:**

- 1 tsp Coffee beans
- 1 tsp Pink peppercorns
- 1 tsp White peppercorns
- 1 Dried chilli
- ½ tsp Brown sugar
- ½ tsp Garlic flakes
- ½ tsp Cumin seeds
- 1 tsp Salt

## **Uses:**

**Steak Seasoning:** Sprinkle over steaks or other cuts of meat before cooking to add a rich, savoury flavour.

**BBQ Meat Rub:** Apply to ribs, brisket, or chicken before grilling or roasting. The mix creates a flavourful crust and caramelizes beautifully on the grill.

**Marinade Ingredient:** Blend with oil or vinegar to create a marinade that enhances the meat's flavour.



# Flavour Profiles

## Nuts and Seeds

### *Almonds*

Flavour Profile: Nutty, slightly sweet, and creamy.

Role: Adds a rich, buttery texture and nutty depth. Enhances the overall richness and contributes a smooth, creamy flavour.

### *Cashew Nuts*

Flavour Profile: Buttery, slightly sweet, and creamy.

Role: Provides a smooth, rich texture and a subtle sweetness. Adds depth and a soft, creamy element to the blend.

### *Chia Seeds*

Flavour Profile: Mildly nutty and neutral.

Role: Adds a slight crunch and nutritional boost without overpowering other flavours.

### *Golden Linseeds (Flaxseeds)*

Flavour Profile: Nutty, slightly earthy.

Role: Contributes a crunchy texture and mild nutty flavour, as well as added nutrition.

### *Hazelnuts*

Flavour Profile: Sweet, nutty, and rich.

Role: Adds a depth of flavour with a buttery, nutty richness.

### *Pistachio Nuts*

Flavour Profile: Nutty, slightly sweet, and creamy.

Role: Adds richness and a vibrant flavour with a smooth texture.

### *Pumpkin Seeds*

Flavour Profile: Nutty, slightly sweet.

Role: Provides a crunchy texture and mild nutty flavour.

### *Sunflower Seeds*

Flavour Profile: Mildly nutty.

Role: Adds texture and a subtle nutty flavour.

### *Sesame Seeds*

Flavour Profile: Nutty, slightly sweet.

Role: Contributes a warm, toasted flavour and additional texture.



## Spices and Herbs

### *Basil*

Flavour Profile: Sweet, aromatic, and slightly spicy.

Role: Adds a fresh, herbaceous note and brightens the overall flavour profile.

### *Bay Leaves*

Flavour Profile: Herbaceous, slightly bitter.

Role: Adds a subtle, aromatic depth and complexity to dishes.

### *Black Peppercorns*

Flavour Profile: Pungent, spicy, and sharp.

Role: Provides heat and enhances the overall flavour complexity.

### *Cardamom Pods*

Flavour Profile: Sweet, slightly citrusy, and aromatic.

Role: Adds a complex, sweet-spicy flavour with a hint of floral notes.

### *Cinnamon Sticks*

Flavour Profile: Warm, sweet, and spicy.

Role: Provides a deep, comforting warmth and sweetness, often used in both sweet and savoury dishes.

### *Cloves*

Flavour Profile: Warm, sweet, and slightly astringent.

Role: Adds intense, aromatic flavour and a touch of warmth.

### *Coriander Seeds*

Flavour Profile: Mildly sweet, nutty, and citrusy.

Role: Contributes a subtle, aromatic sweetness and a bright, fresh note.

### *Cumin Seeds*

Flavour Profile: Earthy, warm, and slightly nutty.

Role: Adds depth and a warm, earthy flavour, commonly used in savoury dishes.

### *Dill Seeds*

Flavour Profile: Mildly sweet, tangy, with an anise-like flavour.

Role: Provides a unique, aromatic touch and slight tanginess.

### *Dried Chillies*

Flavour Profile: Spicy, with varying degrees of heat and smokiness.

Role: Adds heat and a smoky undertone, which can vary from mild to hot.

### *Fennel Seeds*

Flavour Profile: Sweet, liquorice-like.

Role: Adds a sweet, aromatic flavour with a distinctive liquorice note.



### *Fenugreek Seeds*

Flavour Profile: Slightly bitter, nutty, and sweet.

Role: Provides a unique, slightly bitter taste and adds depth to the blend.

### *Garlic Flakes*

Flavour Profile: Pungent, savoury, and slightly sweet.

Role: Enhances the overall flavour with a robust garlic note.

### *Ginger Root*

Flavour Profile: Warm, spicy, slightly sweet with a hint of citrus.

Role: Adds a zesty, aromatic warmth and a hint of sweetness.

### *Juniper Berries*

Flavour Profile: Piney, slightly sweet.

Role: Provides a unique, aromatic quality with a slight sweetness.

### *Mustard Seeds*

Flavour Profile: Pungent, tangy.

Role: Adds a spicy kick and tangy flavour.

### *Nutmeg*

Flavour Profile: Warm, nutty, and sweet with a hint of spice.

Role: Adds a warm, sweet-spicy note that enhances the blend's complexity.

### *Onion Flakes*

Flavour Profile: Savoury, slightly sweet.

Role: Adds a rich, oniony depth to the blend.

### *Oregano*

Flavour Profile: Herbaceous, slightly bitter.

Role: Provides a Mediterranean flavour with a touch of bitterness.

### *Pink Peppercorns*

Flavour Profile: Fruity, mildly sweet, and slightly peppery.

Role: Adds a delicate sweetness and a subtle spiciness.

### *Rosemary*

Flavour Profile: Piney, woody, and slightly floral.

Role: Adds a bold, aromatic flavour with a touch of bitterness.

### *Sage*

Flavour Profile: Earthy, slightly peppery.

Role: Adds a savoury depth and a robust, herbal flavour.

### *Star Anise*

Flavour Profile: Sweet, liquorice-like.

Role: Adds a strong, sweet-anise flavour and aromatic quality.



### *Szechuan Peppercorns*

Flavour Profile: Citrus-like, spicy with numbing heat.

Role: Provides a unique citrusy spiciness and a numbing sensation, adding complexity.

### *Thyme*

Flavour Profile: Earthy, slightly minty.

Role: Adds a fresh, herbaceous note that complements other spices.

### *Turmeric Root*

Flavour Profile: Earthy, slightly bitter, warm.

Role: Adds a deep, earthy flavour and vibrant colour, enhancing depth.

### *White Peppercorns*

Flavour Profile: Earthy, mildly spicy, and less pungent than black pepper.

Role: Provides gentle heat and a subtle spiciness, balancing other flavours.

## **Sweeteners and Salts**

### *Brown Sugar*

Flavour Profile: Sweet, with a hint of caramel.

Role: Adds sweetness and a rich, caramelized note to balance the spices.

### *Salt*

Flavour Profile: Mineral-rich and salty.

Role: Enhances all other flavours, providing essential seasoning and balance.

## **Vegetables and Flavourings**

### *Kibbled Sweet Pepper*

Flavour Profile: Sweet, mildly tangy.

Role: Adds colour, a slight crunch, and a sweet, tangy flavour.

### *Lemongrass*

Flavour Profile: Bright, citrusy, and fresh.

Role: Adds a refreshing citrus note that brightens the blend.

### *Black Tea Leaves*

Flavour Profile: Rich, slightly astringent.

Role: Adds depth and a robust base flavour to the blend.

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