



Flavour Forecast[®] 2015

together with

Schwartz

The Future of Global Flavour

The Flavour Expert

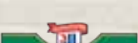
Now in its 15th year, the McCormick® Flavour Forecast[®] is on the forefront of identifying top trends, insights and ingredients driving the future of flavour. Created by a global team of McCormick experts—including chefs, culinary professionals, trend trackers and food technologists—the Flavour Forecast 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 100 countries 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:
www.schwartz.co.uk/whats-hot/flavour-forecast-2015
or www.mccormickcorporation.com.

McCormick Brings Passion to Flavour™

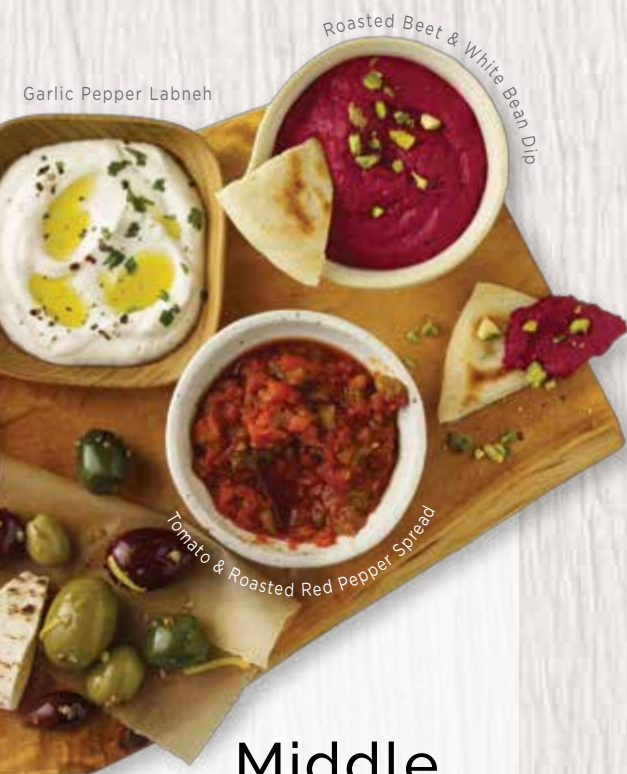




Spiced Tiger Prawn with Roasted Corn Purée & Plum Sauce

Liquid Revolution

Fresh purées and juices blend with bold spices and herbs to intensify sauces, pasta, dressings and more—providing a fun, delicious way to enjoy an extra serving of fruits and veggies.



Roasted Beet & White Bean Dip

Garlic Pepper Labneh

Tomato & Roasted Red Pepper Spread

Middle Eastern Mezze

These distinctive dips and spreads, packed with zesty herbs and seasonings, offer an approachable and delicious introduction to a vibrant global cuisine.

Peachy Bourbon With Smoked Cinnamon Bitters



Global Blends On the Move

Japanese 7 Spice (Shichimi Togarashi)—A pungent combination of chillies, sesame, orange zest, nori and more.
Shawarma Spice Blend—A Middle Eastern street food favourite made with cumin, cinnamon, black pepper and more.



Japanese 7 Spice



Chicken Shawarma Wrap



Mango Curry Lime Salt

Sour Cherry, Bacon & Thyme Salt

Pickled Ginger, Green Tea & Chili Salt

Flavour Worth the Wait!

Lift the lid to discover the rich flavours from recipes around the world that meld aromatic spices and comforting ingredients into mouthwatering slow-cooked meals.



Spiced Chicken Tagine with Preserved Lemon & Olives



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8 Flavour Trends to Watch



Peanut Butter Snickerdoodle Tart with Cinnamon Peanut Crust

Cookies Reimagined

Classic spiced cookie flavours take new form in decadent, imaginative desserts that redefine "milk and cookies".

Umami Veggies

For a fresh way to savour the tempting "fifth taste", look no further than naturally umami-rich veggies like mushrooms, tomatoes, sweet potatoes and nori.



Umami Vegetable Sauté with Tarragon & White Wine

Smoked Spices

Smoking herbs and spices deepens their flavour and aroma, adding richness to meals and drinks.

