



CULINARIA

creations



Spices & Seasoning Blends

Our Spices



Ethiopian Berbere Spice



Powder spice blend intended for use as an ingredient in Ethiopian recipes, or in any meat, fish, and vegetable dishes to add depth and heat. It is moderately hot with balanced spice, and savory.

Tequila and Lime Seasoning



Spice blend intended for use as a seasoning for grilling, pan sauteing, and roasting seafood, meat, and vegetables. It is granulated with visible minced herbs and chile. Tangy and savory with garlic and roasted chiles.



Malaysian Spice



Spice blend intended for grilled or roasted chicken, and chicken curries, but definitely not limited to poultry. It is a powder with some granulation. Complex layers of spices with upfront turmeric and garlic, with warm lingering heat.



Traditional Cajun Seasoning



Multi-purpose spice blend for use as an ingredient or rub for almost any dish or application. It is granulated with flecks of parsley, and encompasses the Cajun Holy Trinity of onion, celery, and bell pepper, and with garlic and some cayenne and black pepper heat.

Istanbul Spice



Spice blend intended for use as a dry rub, or as an ingredient in other dishes such as stews or sausages. The texture is granulated with visible dried herbs. It has complex layers of spices, herbs, vegetables (including tomato), and some tanginess from sumac.

**Samples available upon request.
Contact us at sales@culinariacreations.com**