

STUDENT ASSIGNMENT

Spice Inspiration Kit

- Smell
 - Black Caraway – scent is 2nd only to lavender in strength. Has a scent I associate with stale air (not sure what that is about). When ground the scent becomes almost peppery
 - Amchur Powder – sweet scent with citrus notes
 - Fenugreek – nutty, sweet aroma
 - Lavender – strong floral scent with a little bit of pepper notes
 - Pink Peppercorn – no scent
- Taste
 - Black Caraway – bitter with strong pepper notes, earthy
 - Amchur Powder – salty with strong citrus notes
 - Fenugreek – strong grassy notes with slight bitterness
 - Lavender – strong floral with strong pepper finish
 - Pink Peppercorn – light floral with mild pepper and fishy (?) finish

I've cooked with lavender, fenugreek and pink peppercorns before. I actually have a shortbread recipe that uses both lavender and pink peppercorns which I'm going to bake for my recipe sample. I'm going to try adding the black caraway into the recipe as well. I think the strong pepper notes and slight bitterness with the lavender and peppercorns will be nice against the sweetness of the shortbread. The fenugreek I used frequently both ground and dried leaves in Mediterranean dishes I prepare frequently. It pairs nicely with coriander.

