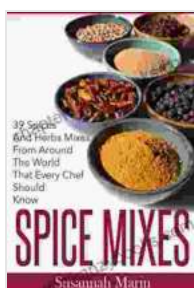


39 Spices and Herbs Mixes from Around the World That Every Chef Should Know

In the world of cooking, spices and herbs are the unsung heroes. They have the power to transform a simple dish into an extraordinary culinary experience. While there are countless spices and herbs to choose from, there are a few essential mixes that every chef should have in their arsenal.



Spice Mixes: 39 Spices And Herbs Mixes From Around The World That Every Chef Should Know (Seasoning And Spices Cookbook, Seasoning Mixes Book 1)

by Polina Chesnakova

★★★★☆ 4.4 out of 5

Language : English
File size : 2338 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 73 pages
Lending : Enabled



These mixes have been carefully crafted over centuries to create unique and flavorful combinations. They can be used to season meats, vegetables, soups, stews, and more. With these 39 mixes, you'll be able to add a touch of global flair to your cooking and impress your family and friends.

Middle Eastern Mixes



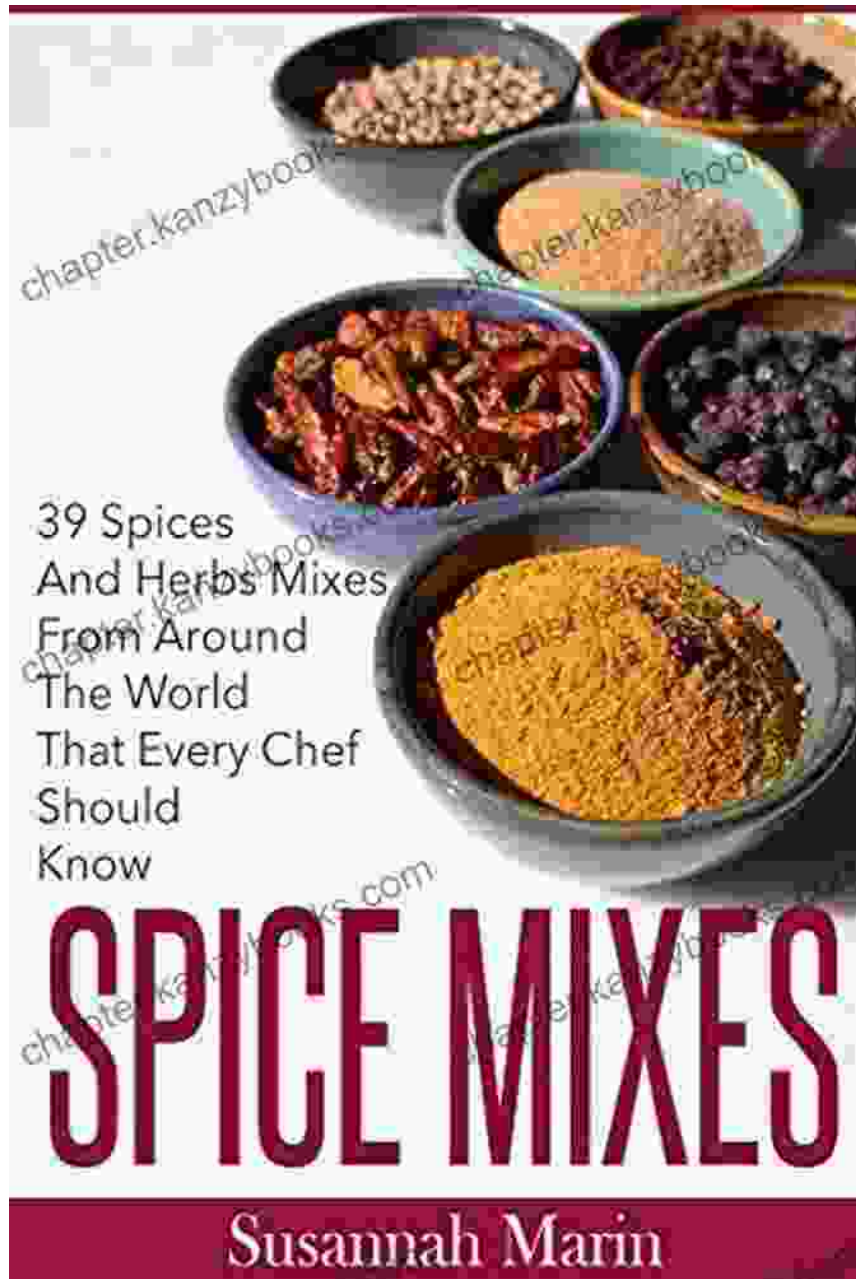
1.

Garam Masala



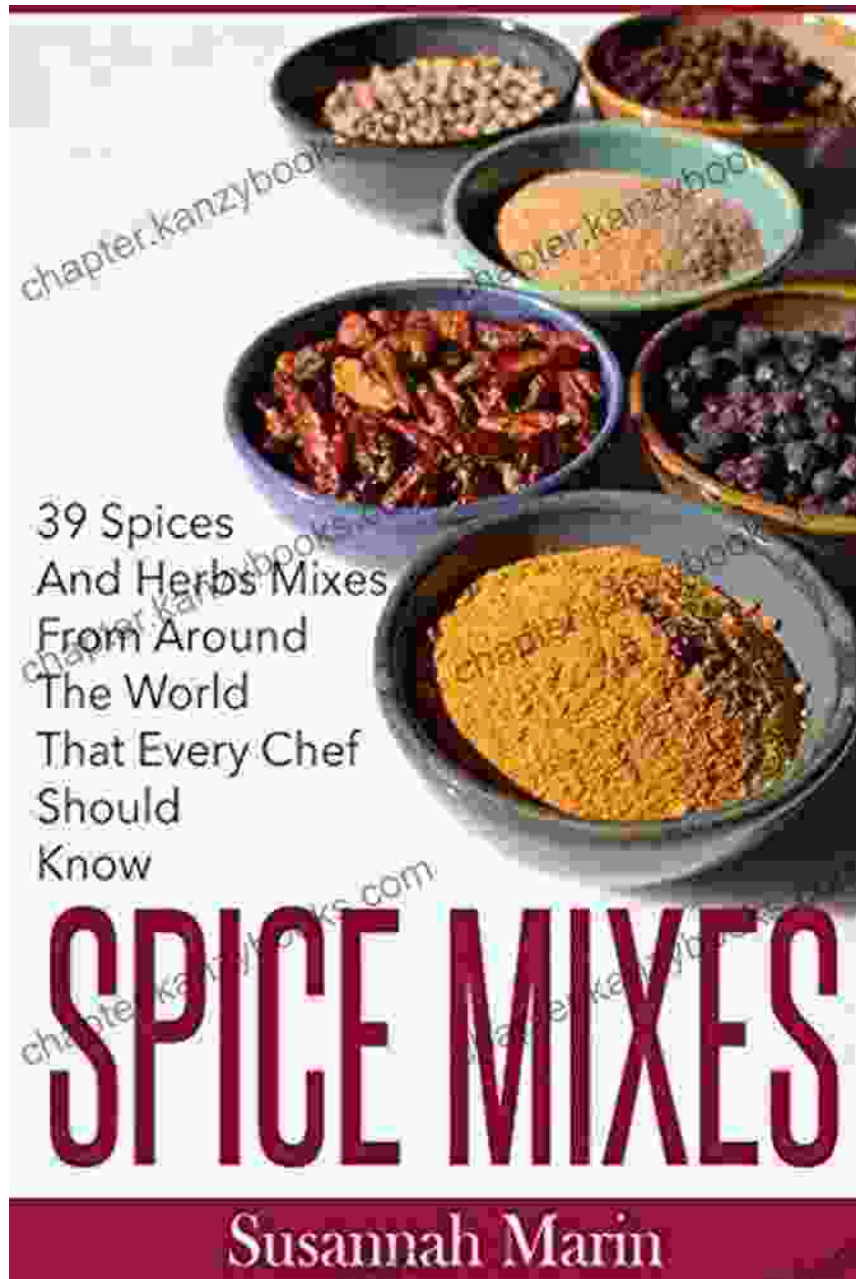
2.

Ras el Hanout



3.

Baharat



4.

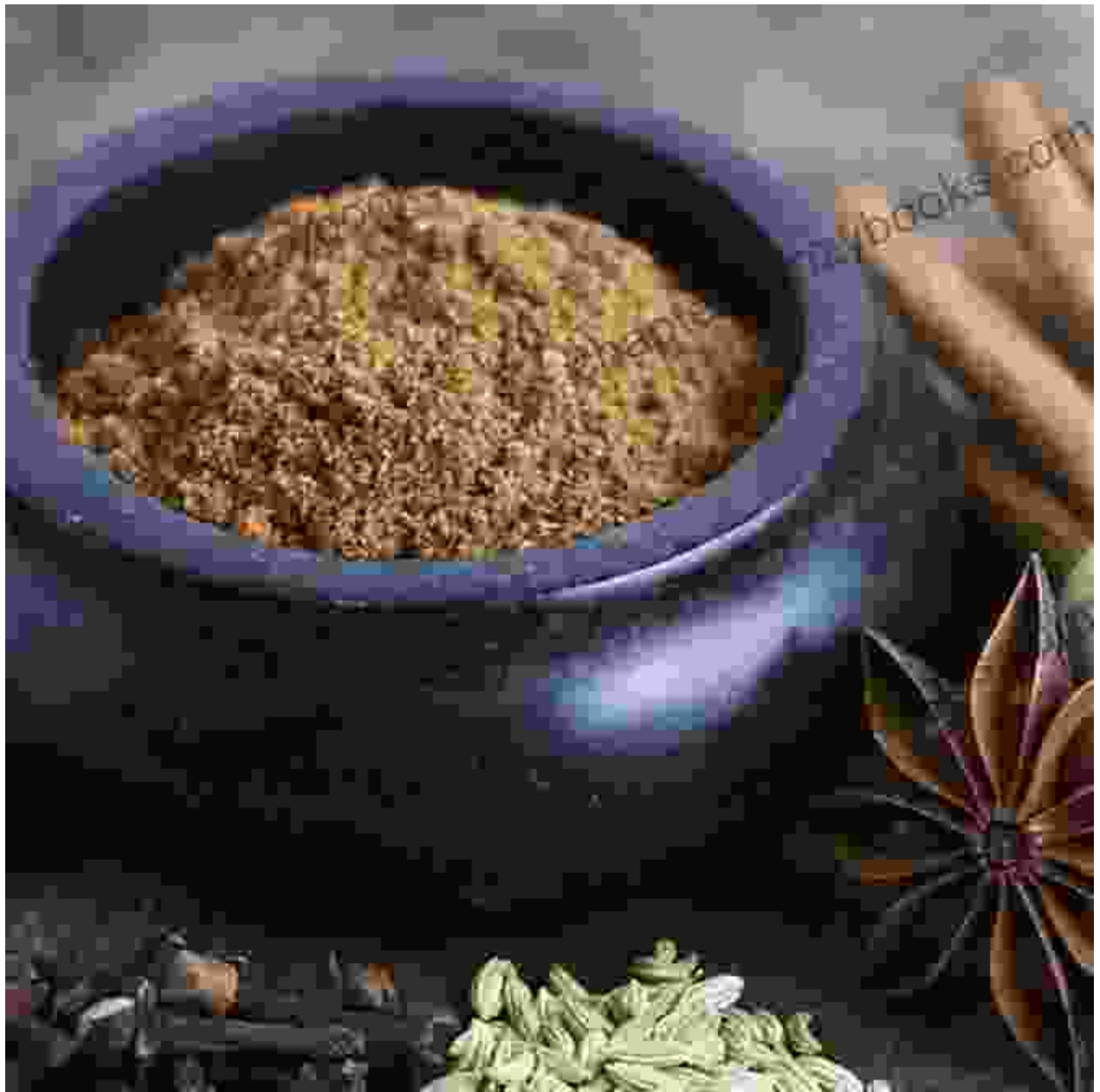
Za'atar



5.

Herbes de Provence

Asian Mixes



6.

Chinese Five-Spice Powder



7.

Curry Powder



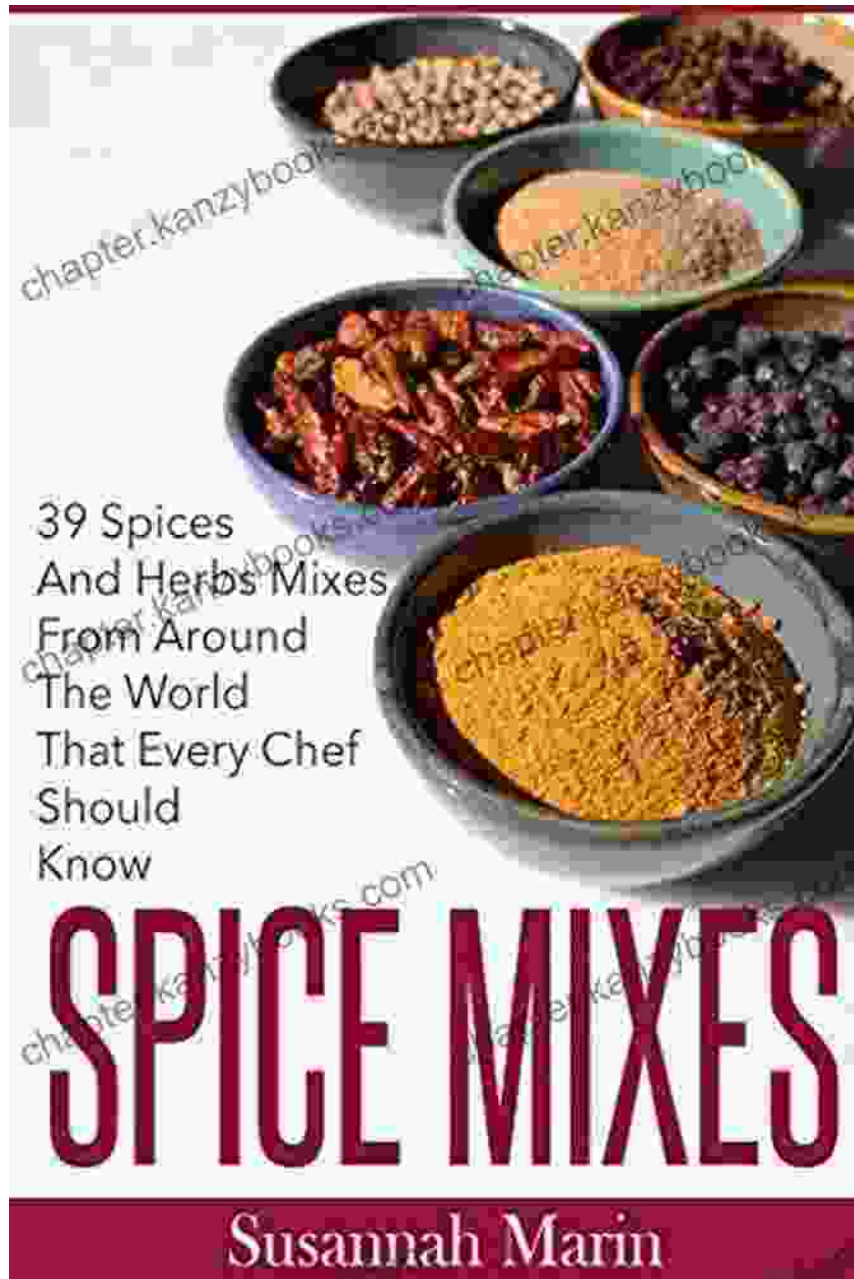
8.

Tandoori Masala



9.

Thai Green Curry Paste



10.

Japanese Seven-Spice

European Mixes



11.

Italian Herb Mix



12.

Bouquet Garni



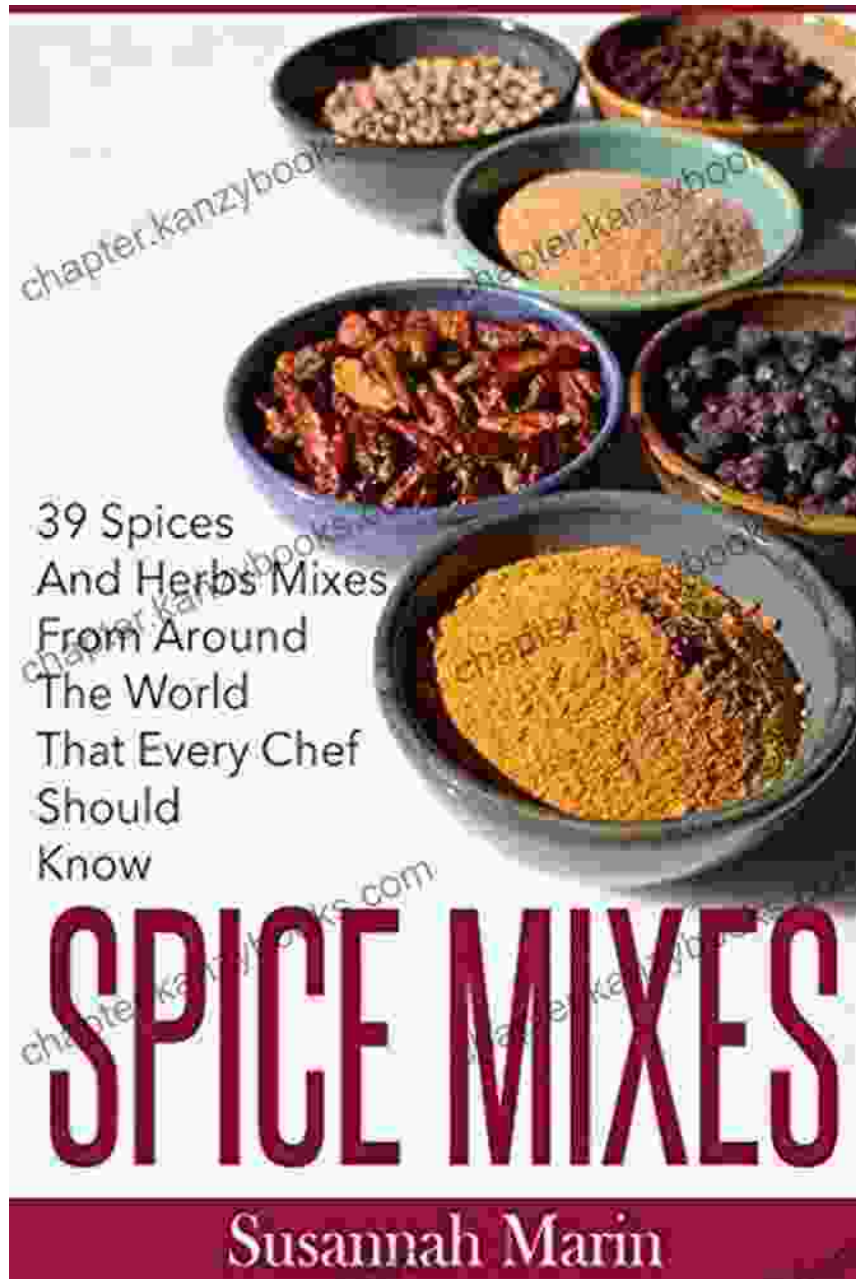
13.

Fines Herbes



14.

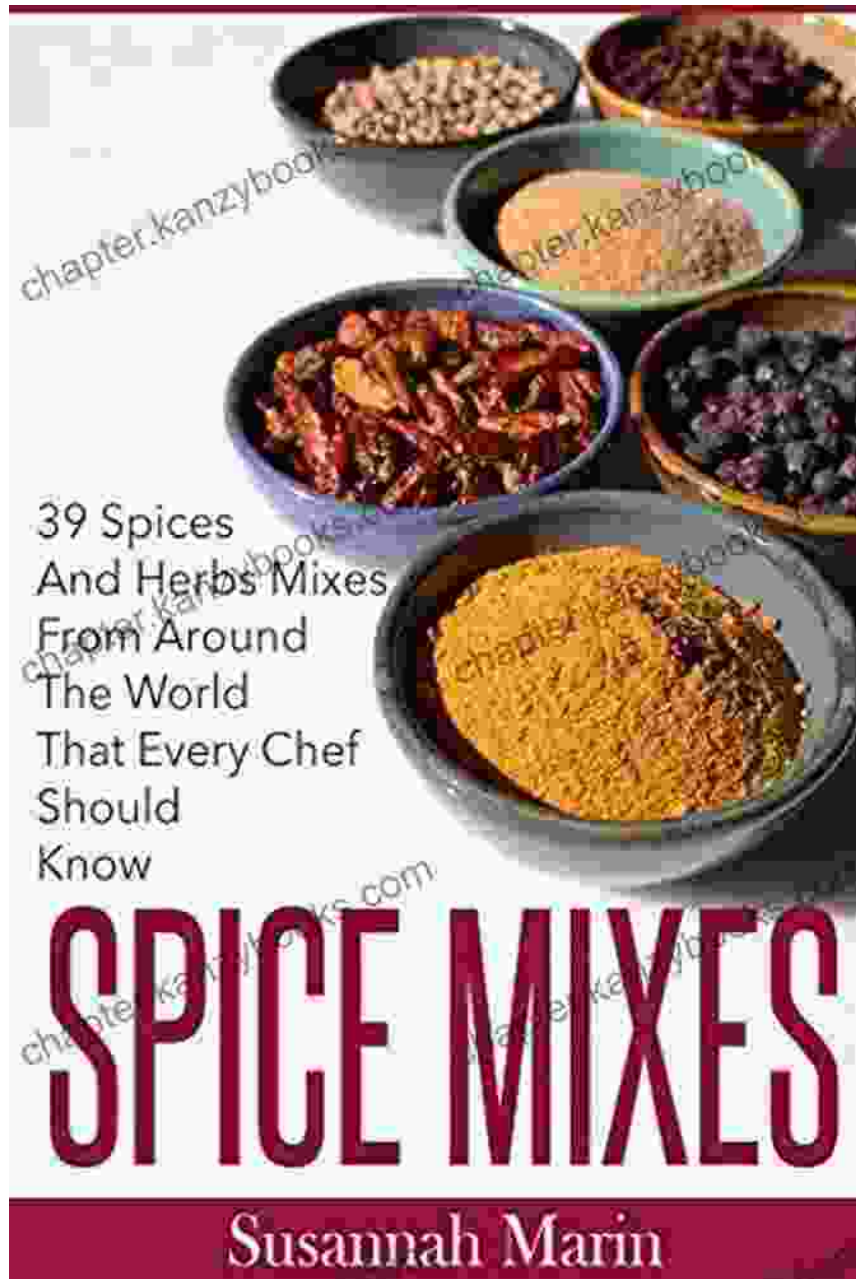
Herbes de Provence



15.

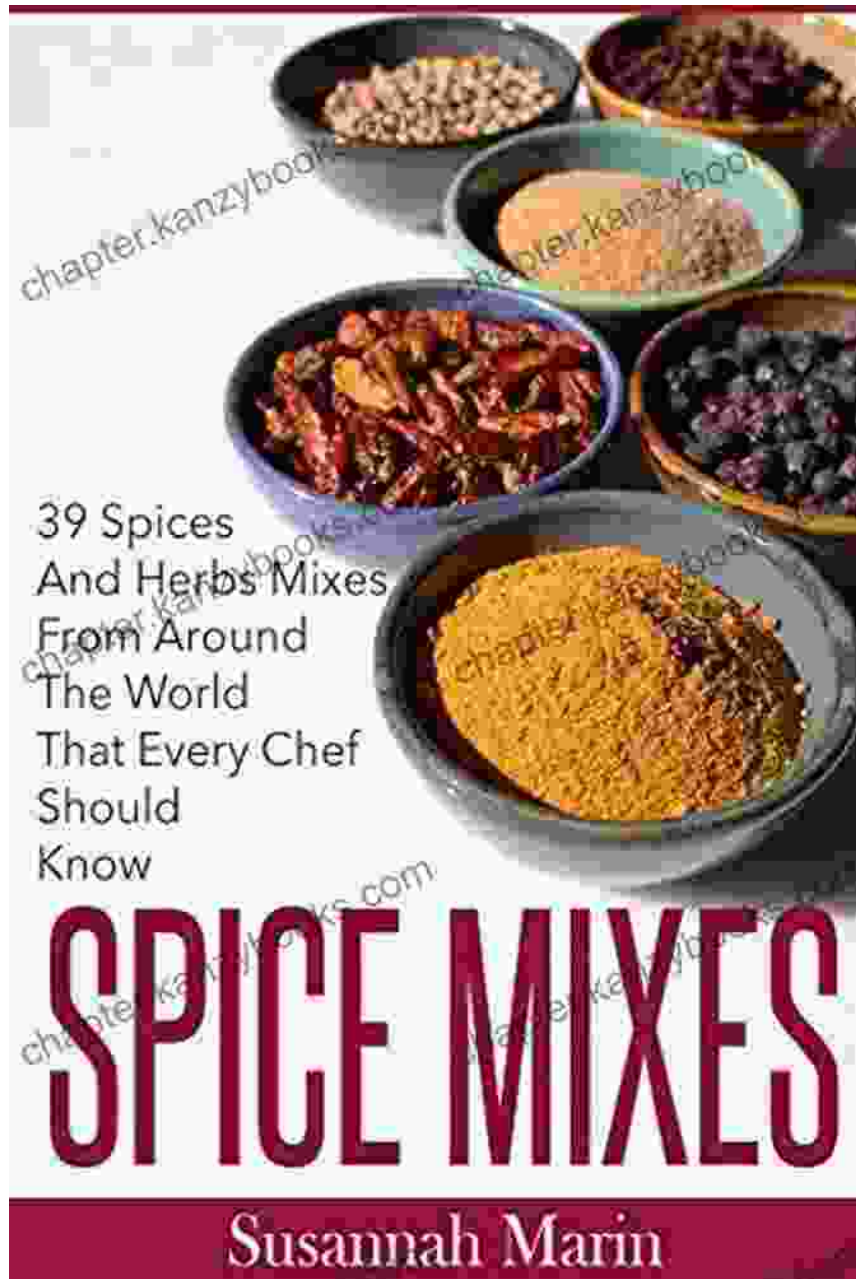
Sazon Completo

American Mixes



16.

Creole Seasoning



17.

Old Bay Seasoning

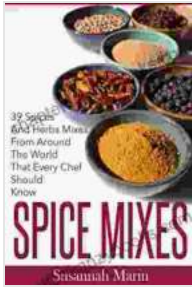


18.

Pumpkin Pie Spice

19. 

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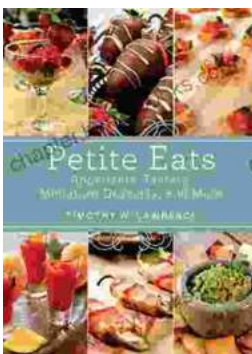
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