



COOKING WITH SAVORY FLAVORS

RECIPES BY FLAVORCHEM
CORPORATION

TABLE OF CONTENTS

*For more flavor inspiration,
visit us at flavorchem.com*



Hummus.....	2
Mediterranean Herbed Crackers.....	3
Snapper en Papillote.....	4-5
Grilled Eggplant Tapenade.....	6-7
Grilled Rosemary Lemon Chicken Wings.....	8-9
Chipotle Cheddar Pub Dip.....	10
Jersey Deli Type Spread.....	11
Ginger Sweet & Sour Sauce.....	12-13
Carrot & Coriander Soup.....	14-15
Focaccia Bread.....	16-17

HUMMUS

Serves 4-6



This familiar Middle Eastern condiment has a flavor profile that delivers warm, earthy, and floral notes with a hint of ginger.

2

SHOWCASING FLAVORCHEM'S...

#85.961 Middle East Blend (N&A)

INGREDIENTS

- 1 can (15 oz.) chick peas, drained and rinsed
- 3 tbsp. tahini
- 1 garlic clove
- 2 tbsp. lemon juice
- 2 tbsp. olive oil
- Kosher salt (to taste)
- 5.45 g #85.961 Middle East Blend (N&A)

INSTRUCTIONS

1. In a food processor purée chick peas, tahini, olive oil, garlic and lemon juice until smooth
2. Add #85.961 Middle East Blend (N&A); mix thoroughly
3. Add salt; mix
4. Serve in a large bowl with pita chips or fresh sliced vegetables

MEDITERRANEAN HERBED CRACKERS

Serves 10-12

SHOWCASING FLAVORCHEM'S...

#85.958 Mediterranean Herb Blend (Natural)
#82.3008 Mediterranean Herb Seasoning (Natural)

INGREDIENTS

- 2 c. all-purpose flour
- 11 tbsp. unsalted butter (room temp.)
- 1 tsp. sugar
- ¾ tsp. salt
- 4 tbsp. + 1 tsp. water (cold)
- 1 whole egg
- 4.2 g #85.958 Mediterranean Herb Blend (Natural)
- 10.0 g #82.3008 Mediterranean Herb Seasoning (Natural)

INSTRUCTIONS

1. Preheat oven to 400°F
2. Mix butter, sugar, salt, water, egg and #85.958 Mediterranean Herb Blend (Natural) using paddle attachment of stand mixer
3. Mix flour in quickly; do not overwork dough
4. Dust a surface with flour and roll dough out to 1/16"
5. Put dough in refrigerator to firm up if dough is getting too soft
6. Cut dough into 1x1" squares with a pizza cutter
7. Bake crackers 12-20 min. or until puffed up and crisped
8. Toss crackers in #82.3008 Mediterranean Herb Seasoning (Natural) right out of the oven

A Mediterranean bouquet of herbs is applied directly to the dough and as a seasoning for a delightfully rich snack.



3

SNAPPER EN PAPILLOTE

Serves 4

A warm, spicy profile combined with a classical cooking method infuses the fish with a delicate flavor and texture. The flavorful compound butter is placed over snapper fillets before baking.

4

SHOWCASING FLAVORCHEM'S...

#85.048 Seafood Spice Oil Blend (N&A)

INGREDIENTS

Compound Butter

- 4 tbsp. unsalted butter (softened)
- 2 tsp. salt
- 0.1 g #85.048 Seafood Spice Oil Blend (N&A)

Snapper en Papillote

- (4) 4 oz. snapper fillets (deboned)
- 8 oz. shallots, sliced
- 1 lemon, sliced thin crosswise
- Salt & pepper (to taste)
- 4 tbsp. compound butter
- (4) 8x12" sheets parchment paper

INSTRUCTIONS

Compound Butter

1. Mix all ingredients thoroughly
2. Use plastic wrap to reform butter into a log
3. Seal tightly and refrigerate until firm

Snapper en Papillote

1. Cut parchment paper into four 8x12" rectangles; fold in half
2. Unfold and divide shallots among each sheet
3. Place snapper fillets on top of shallot beds; season with salt & pepper
4. Place one lemon slice over each fillet
5. Cut discs of compound butter and place over lemon slices (about one tbsp.)
6. Fold over parchment and crimp to seal shut
7. Place pouches on a sheet tray and bake in a 350°F oven for 12-15 min. or until fish is flaky
8. Being careful of steam, open the bags on individual plates



5



SHOWCASING FLAVORCHEM'S...

#85.962 Italian Oil Blend (Natural)

INGREDIENTS

Grilled Eggplant Purée

- 1-2 medium eggplant
- 2-4 tbsp. extra virgin olive oil
- Kosher salt (to season)

Tapenade

- 2 c. grilled eggplant purée
- Kosher salt (to taste)
- 3 tbsp. mayonnaise
- 2 tbsp. red wine vinegar
- ½ c. sundried tomatoes, chopped
- 1 tbsp. fresh parsley, chopped
- 1.3 g #85.962 Italian Oil Blend (Natural)

INSTRUCTIONS

Grilled Eggplant Purée

1. Light a gas or charcoal grill for direct heat
2. Slice eggplant lengthwise into ½" planks
3. Brush a liberal amount of oil onto both sides
4. Season with Kosher salt on both sides
5. Grill eggplant for 3 min. on each side or until desired color and texture is achieved
6. Set the grilled eggplant to the side and cool
7. Place the cooled eggplant into a food processor and pulse until a chunky purée is achieved

Tapenade

1. Combine grilled eggplant purée in a large mixing bowl with mayo, vinegar, sundried tomatoes and #85.962 Italian Oil Blend (Natural); mix well
2. Taste for seasoning; add salt as needed
3. Fold in the fresh parsley
4. Serve cold on crostini

GRILLED EGGPLANT TAPENADE

Serves 4-6

A vegetarian based spread packed with bold Italian flavors reminiscent of spicy Italian sausage.

GRILLED ROSEMARY LEMON CHICKEN WINGS

Serves 6

*Natural rosemary
flavor applied to
a marinade that
won't burn when
grilled over an open
flame.*

8

SHOWCASING FLAVORCHEM'S...

#85.141 Rosemary Flavor (Natural)

INGREDIENTS

- 2 lbs. chicken wings
- ¼ c. extra virgin olive oil
- 2 tbsp. fresh squeezed lemon juice
- 1 tsp. lemon zest
- ¼ c. dry white wine
- 3 garlic cloves, crushed and chopped
- ½ tsp. ground black pepper
- ½ tsp. kosher salt
- 1.35 g #85.141 Rosemary Flavor (Natural)

INSTRUCTIONS

1. Rinse chicken wings under cold water; pat dry with paper towels
2. Mix all ingredients together for marinade
3. Put chicken and marinade in a gallon-sized bag; squeeze most of the air out and seal
4. Let chicken marinate for 1 hr. at room temp.
5. Light a charcoal or gas grill for indirect heat; clean and oil grill grates
6. Remove wings from bag; discard marinade
7. Lay wings on a plate or sheet tray; season with salt and pepper just before grilling
8. Cook wings for about 4 min. on each side over direct flames, then move to indirect heat and close lid
9. Cook until chicken reaches an internal temp. of 165°F



9

CHIPOTLE CHEDDAR PUB DIP

Serves 4-6



This dip has been formulated to deliver a rich cheddar flavor with a chipotle kick in place of the classic horseradish bite found in traditional pub dips.

SHOWCASING FLAVORCHEM'S...

#85.944 Chipotle Type Flavor (Natural)
#82.3003 Chipotle Cheddar Seasoning (Natural)

INGREDIENTS

6 oz. Cream Cheese
8 oz. Sour Cream
17 g #82.3003 Chipotle Cheddar Seasoning (Natural)
16.5 g #85.944 Chipotle Type Flavor (Natural)

INSTRUCTIONS

1. Whip cream cheese and sour cream together until smooth
2. Add #82.3003 Chipotle Cheddar Seasoning (Natural); mix
3. Add #85.944 Chipotle Pepper Type Flavor (Natural); mix until well blended
4. Serve with pretzels or pretzel crisps

JERSEY DELI TYPE SPREAD

Serves 4-6

A delicious spread designed for sandwiches. This unique flavor profile brings together all elements of a traditional delicatessen in one bite.

SHOWCASING FLAVORCHEM'S...

#85.963 Jersey Deli Oil Blend (Natural)
#82.3002 Jersey Deli Seasoning (Natural)

INGREDIENTS

10 oz. cream cheese
4 oz. sour cream
33 g #82.3002 Jersey Deli Seasoning (Natural)
0.48 g #85.963 Jersey Deli Oil Blend (Natural)

INSTRUCTIONS

1. Whip cream cheese and sour cream together until smooth
2. Add #82.3002 Jersey Deli Seasoning (Natural); mix
3. Add #85.963 Jersey Deli Oil Blend (Natural); mix until well blended





GINGER SWEET & SOUR SAUCE

Serves 10-12

Ginger lends both an aromatic and piquant flavor to this Asian inspired condiment.

SHOWCASING FLAVORCHEM'S...

#41.911 Ginger Emulsion (Natural)

INGREDIENTS

- ¼ c. pineapple juice
- 1/3 c. white distilled vinegar
- 1 tbsp. soy sauce
- ½ tbsp. cornstarch
- 7 tbsp. sugar
- Pinch of crushed red pepper flakes
- 1 g #41.911 Ginger Emulsion (Natural)

INSTRUCTIONS

1. Combine pineapple juice, vinegar, and soy sauce
2. Add corn starch, sugar, and chili flakes to a two-quart sauce pan
3. Add all liquids to pan and cook on medium heat
4. Bring mix to a simmer, whisking occasionally
5. Once starch begins to thicken, cook for an additional 5 min. to gelatinize starch
6. Cool down to 70°F and add #41.911 Ginger Emulsion (Natural); mix thoroughly

CARROT & CORIANDER SOUP

Serves 6-8

Coriander shares an affinity for carrots; this recipe brings both together in a creamy, light and balanced soup.

14

SHOWCASING FLAVORCHEM'S...

#85.153 Coriander Type Flavor (Natural)

INGREDIENTS

- 3 tbsp. canola oil
- 2 yellow onions, diced small (about 1 $\frac{3}{4}$ c.)
- 2 lb. carrots, peeled and diced small (about 6 c.)
- 1 Thai chili, minced
- $\frac{1}{4}$ c. dark brown sugar
- 1 qt. vegetable stock
- 1 c. water
- $\frac{1}{2}$ c. coconut milk
- Salt & pepper (to taste)
- 1 tbsp. fresh lime juice
- 4 g #85.153 Coriander Type Flavor (Natural)

INSTRUCTIONS

1. Heat oil in a large pot over medium high heat
2. When oil begins to shimmer, just before smoking, add onions and sweat (2 min. stirring occasionally)
3. Add chili and cook another minute
4. Add carrots, brown sugar and coconut milk; simmer (covered) for 10 min.
5. Add stock and water and bring to a simmer (uncovered)
6. Simmer until carrots are easily pierced with a fork (25-30 min.)
7. Purée the soup with a handheld blender or transfer to a blender and blend until smooth
8. Add lime juice and season with salt & pepper to taste
9. Add #85.153 Coriander Type Flavor (Natural); mix thoroughly



15

FOCACCIA BREAD

Makes 12x17" loaf

SHOWCASING FLAVORCHEM'S...

#38.906 Roasted Garlic Oil (N&A)

INGREDIENTS

Focaccia Dough

- 4 ¾ c. bread flour (unbleached)
- 2 tsp. dry active yeast
- 15 oz. water (90 °F)
- 3 tsp. salt
- 3 tsp. sugar

Garlic Oil

- 1 oz. vegetable oil
- 2.5 oz. extra virgin olive oil
- Ground black pepper (to taste)
- ¼ tsp. salt
- Pinch of crushed red pepper
- ½ tsp. dried rosemary
- Pinch of dried basil
- Pinch of dried oregano
- 0.90 g #38.906 Roasted Garlic Oil (N&A)



INSTRUCTIONS

Focaccia Dough

1. Dissolve yeast and sugar in water; let sit for 15 min.
2. Combine flour, water/yeast mixture, and salt in bowl of stand mixer fitted with a dough hook
3. Mix on medium for 5-10 min. or until dough comes off sides of bowl
4. Bulk ferment dough for 90 min. (covered)
5. Line a sheet tray with parchment paper and drizzle with olive oil
6. Place dough on parchment and work dough towards corners
7. Dimple dough with fingers; drizzle garlic oil over top
8. Cover pan loosely with plastic wrap and proof for another hour; when dough is done proofing, dimple surface and let relax for 30 min.
9. Preheat oven to 500°F
10. Place pan onto middle rack; lower heat to 450°F and bake for 12 min.
11. Rotate and bake another 12-18 min. or until golden brown

Garlic Oil

Mix all ingredients together and transfer to a pourable container. Be sure to thoroughly mix before pouring over dough.

A rich roasted garlic note accentuates the herbal flavor and aroma in this delicious focaccia bread.



CORPORATE HEADQUARTERS

(800) 4-FLAVOR

(800) 435-2867

1525 Brook Drive
Downers Grove, IL 60515
t (630) 932-8100
f (630) 932-4626



FLAVORCHEM WEST

(888) 2-FLAVOR

(888) 235-2867

271 Calle Pintoresco
San Clemente, CA 92672
t (949) 369-7900
f (949) 369-7910

Email: info@flavorchem.com

Web: www.flavorchem.com

