



La Boîte à Epice / 2011 Catalog

**La Boîte à Epice** by Lior Lev Sercarz, created in 2006, is the realization of a dream and a long journey. Traveling and cooking around the world for the last twelve years, Chef Lior Lev Sercarz worked with some of the world's best chefs, notably spice master Olivier Roellinger. Inspired by his passion for spices and the stories they tell, Lior started his own journey studying spices and their origins, and created his own blends. Each of them is a reflection of a place, a moment or cultural influence. To create the blends, Lior uses the best spices from around the world to obtain fresh, aromatic and powerful flavors. The blends can be used in many preparations, offering endless possibilities for savory dishes, creative desserts and unique cocktails.

*La Boîte à Epice by: Lior Lev Sercarz*



**N.1 - ISPHAHAN**  
limon Omani, cardamom



**N.2 - AMBER**  
ancho, annatto, mace



**N.3 - BOMBAY**  
turmeric, fenugreek, clove



**N.4 - LUBERON**  
lavender, basil, fennel



**N.5 - BREEZE**  
tea, anise, lemon



**N.6 - MARRAKESH**  
cumin, cinnamon, thyme



**N.7 - PIERRE POIVRE**  
8 different peppers



**N.8 - SMOKED SALT**  
Maldon smoked salt



**N.9 - IRIS**  
sesame seeds, anise, caraway



**N.10 - YEMEN**  
cinnamon, ginger



**N.17 - NOGA**  
lemon grass, palm sugar



**N.18 - SMOKED CINNAMON**



**N.11 - CANCALE**  
Fleur de Sel, orange, fennel



**N.12 - BLUE GRASS**  
paprika, cayenne, oregano



**N.19 - SALVADOR**  
pimenton, saffron, seafood essence



**N.20 - DALI**  
saffron, lemon, cayenne, seafood essence



**N.13 - GALIL**  
verbena, white cardamom, sage



**N.14 - SRI LANKA**  
cinnamon, star anise



**N.21 - MORUNO**  
coriander, cumin, saffron



**N.22 - CATALUÑA**  
pimenton, smoked cinnamon



**N.15 - KIBBEH**  
parsley, garlic, cumin



**N.16 - AYALA**  
rosemary, salt, black pepper



**N.23 - TANGIER**  
rose petals, cumin, cardamom



**N.24 - COQUELICOT**  
poppy seeds, lemon, mustard



**N.25 - ESCABECHE**  
lemon, saffron, coriander, fennel



**N.26 - BORNEO**  
long pepper, lemon, mace



**N.33 - MISHMISH**  
crystallized honey, saffron, lemon



**N.34 - ORCHIDEA**  
Sichuan pepper, lime, orchid root



**N.27 - CHIOS**  
basil, taragon, oregano, fennel



**N.28 - VADOUVAN**  
fenugreek, cumin, onion, garlic



**N.35 - ARARAT**  
Urfa biber, smoked paprika, fenugreek



**N.36 - ANA**  
sumac, rose blossom, sesame



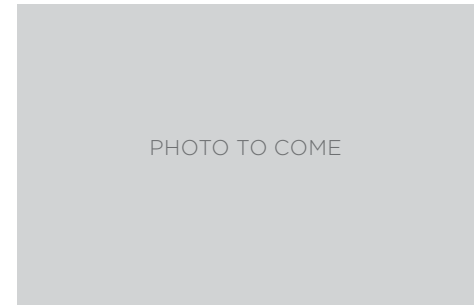
**N.29 - APOLLONIA**  
cocoa, orange blossom, pepper



**N.30 - MOUSA**  
onion, saffron, parsley



**N.37 - IZAK**  
sweet chilies, garlic, cumin



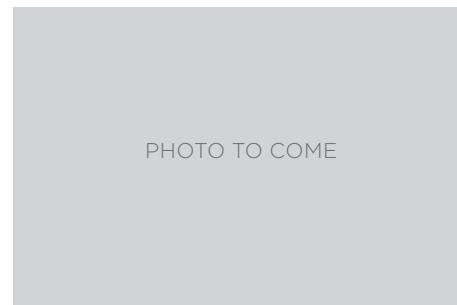
**N.38 - SHABAZI**  
green chilies, parsley, coriander



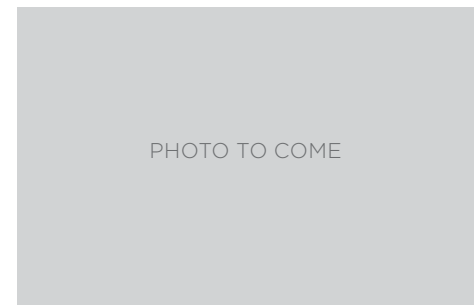
**N.31 - PENANG**  
sweet chilies, onion, turmeric



**N.32 - SIAM**  
lime leaves, cilantro, sea food



**N.39 - REIMS**  
honey, star anise, ginger, cinnamon



**N.40 - SHEBA**  
paprika, cumin, garlic, cayenne

LA BOÎTE  
BISCUITS & SPICES

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