

CORIANDER

[*Coriandrum sativum vulgare*]



Description

Coriander is a herbaceous plant, which leaves and seeds are used as seasonings. The little coriander flowers develop into the fruits (seeds) that are small, approximately 5mm in diameter and almost spherical. The seeds are ribbed and grooved in appearance, with a papery husk.

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Santa Maria

HUNGARY

BULGARIA

TURKEY

AFGANISTAN

IRAN

CHINA

PAKISTAN

INDIA

INDONESIA

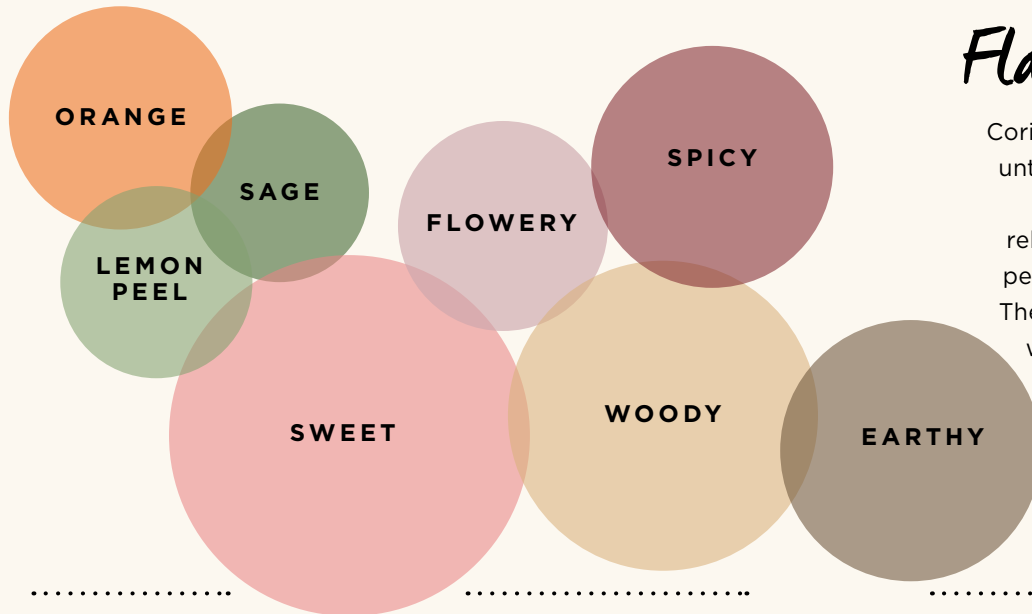
Origin Story

Santa Maria sources coriander seeds from Hungary. The green fruits are harvested in early morning. Once dried the seeds turn pale brown. The seeds are easy to grind as needed, once ground the aromatic oils evaporate fast.

Flavour Profile

Coriander seeds are scentless until the seed husk is broken.

Once crushed, the seeds release sweet, floral, citrusy, peppery and earthy aromas. The taste is sweet, warm and woody, with orange notes.



Perfect Pairings



Cassia Cinnamon Bark



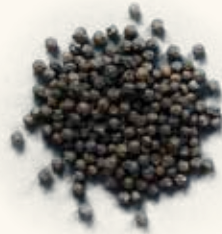
Pink Peppercorns



Juniper Berries



Star Anise



Tellicherry Black Pepper



Nutmeg

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Cheers!

