Flavor Spotlight
Chaat Masala

Traditionally used to season Indian street snacks like puffed lentils and rice, Chaat Masala is a fragrant, fruity spice blend that can go far beyond its roots. Complex and captivating, it delivers a spicy-sour kick with a subtle hint of sweetness, driven by the distinctive tang of mango powder and the depth of black salt. Its savory, aromatic profile elevates everything from curries and savory snacks to salads and even beverages—adding a bold, unforgettable twist a variety of applications.

From our experts

"Chefs and home cooks alike are using vibrant and unusual blends such as Chaat Masala, **a fruity, savory Indian spice blend with mango powder and black salt**, to add a flavorsome twist to everyday comfort classics."
Ian Craddock, Sr Research Chef, UK

Application ideas:

Dress up savory applications like fries with the irresistible flavor of chaat masala as a seasoning or infused sauce.

Enhance the fruitiness of chaat masala even further by pairing with the zing of lemon in lemonade.

McCormick Flavorsolutions

Contact us or click to request a FREE CHAAT MASALA flavor sample.