

Flavor Spotlight

Harissa

Harissa is a vibrant North African chili paste crafted from roasted red peppers, fiery chilies, and warm spices. The result is a bold, layered heat that's gaining momentum on menus as chefs look to deliver more global taste experiences. With its beautiful balance of hot chilies and aromatic spices, harissa brings intrigue to a variety of applications. As Millennials and Gen Z continue to seek unique, authentic and spicy combinations, there is an opportunity to infuse harissa flavor into modern and traditional applications.

From our experts

Chef Ron Taylor created a **Roasted Red Pepper Harissa Hummus** that blends roasted red pepper, garlic, olive oil, chili peppers, coriander, cumin, caraway, black pepper, and natural flavors into a bold yet balanced taste. The creamy hummus base gently tempers the heat, delivering a smooth, flavorful experience with just the right kick.

Application ideas



Dips, condiments, dressings



Snacks like popcorn, pita chips or crackers



North African inspired marinades, sauces or glazes

Mc Flavorsolutions

Contact us or [click](#) to request a **FREE HARISSA** flavor sample.

6.4%

expected CAGR
of global harissa
market, '25-'33
Growth Market Reports

