

Flavor Spotlight

Vadouvan Curry

Consumers are seeking next-level, hyper-regional sauces not just for flavor, but as a gateway to global exploration. Vadouvan curry—a French interpretation of traditional Indian spice blends—beautifully meets this desire. It layers bold spices like cumin and turmeric with aromatic notes of garlic and shallot, creating an earthier, milder and subtly sweet profile that contrasts with the more intense heat of classic Indian curries.

From our experts

“Grounded in classic French flavor, **vadouvan blends caramelized shallot and garlic with traditional curry spices**, adding nuanced complexity to both snacks and savory applications. It also creates a flavorful compound butter, perfect on its own or folded into mashed potatoes for an elevated twist.”

-Paul Hoffman, Senior Scientist

Application ideas



Dips and hummus



Chips, crackers and other snacks



Sauces or marinade for proteins and veggies

Mc Flavorsolutions

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

