

U.S. **17%** Canada **17%**
increase in avg. monthly BLACK CARDAMOM Google searches, ‘24-‘25.
Google Search Data

Flavor Spotlight
Black Cardamom

Black cardamom delivers a bold, smoky flavor profile deeply rooted in Asian and Indian cuisines. Unlike the more familiar green cardamom, it is dried over an open flame, creating its distinctive smoky, slightly menthol-like taste and pungent aroma.

Traditionally used in Indian curries as well as Sichuan and Vietnamese dishes, black cardamom adds depth and intensity to savory applications. Its complex character could also lend itself to innovation beyond the savory space—bringing a unique, smoky twist to sweet applications such as ice cream, cookies, granola, and teas for an authentic and unexpected flavor experience.

From our experts

For a sweet, salty, and slightly smoky indulgence, Tara Overland, Scientist II, developed a **black cardamom ice cream with salted caramel variegate** featuring a black cardamom flavor. Though often found in savory dishes, there’s a place for black cardamom in ice cream as its rich, smoky flavor balances the creamy mouthfeel. A salt replacer keeps sodium low in the salted caramel variegate, which also helps this ice cream walk the line between savory and sweet.

Black caradamom flavor opportunities:



Curries, biryani or rice pilafs



Frozen dessert, baked goods, granola



Chai teas or spiced coffee

McCormick Flavorsolutions

Contact us or click to request a FREE BLACK CARDAMOM flavor sample.