



Flavor Maps Collection

Discover ingredient pairings that spark creativity and help you build flavor intuition. Each Flavor Map is a visual guide to help you see how ingredients connect — the same way musicians see chords or painters see color. Start with what you feel, follow the mood, and experiment freely.

Emotion Maps

- The Comfort Map
 - Cozy, familiar pairings that bring warmth and satisfaction. Creamy textures, hearty herbs, and nostalgic notes that make food feel like home.
- The Bold Map
 - Big, punchy pairings that make flavors stand out. Smoky, spicy, or caramelized combinations that express confidence and intensity.
- The Delicate Map
 - Soft, nuanced pairings with subtle interplay between aroma and texture. Gentle dishes that whisper rather than shout — floral, silky, and refined.

Energy Maps

- The Bright Map
 - Zesty, vibrant combinations that bring freshness and energy. Balance acidity, fruitiness, and aromatic lift to awaken your palate.
- The Fresh Map
 - Herb-forward, clean combinations that taste alive. Perfect for salads, sauces, and light meals that reset your senses.
- The Cool Map
 - Refreshing, crisp pairings that calm or cleanse the palate. Mint, cucumber, yogurt, and citrus for cooling relief and balance.

Origin Maps

- The Global Map
 - Signature pairings from around the world — a passport to new tastes. Blend spices, condiments, and staples to discover universal harmony.
- The Rustic Map
 - Earthy, grounded combinations inspired by tradition and simplicity. Think roots, grains, brown butter, and herbs — humble, honest flavor.
- The Savory Map
 - Rich, umami-driven pairings that satisfy deeply. Layer broths, mushrooms, fermented notes, and meats for depth and complexity.

Your Flavor Map Experiments

Use this page to jot down your own pairing discoveries, sensory notes, or draw your own flavor connections.

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