

EPiC SPiCE®

NAPA VALLEY



DISCOVER OUR WHOLE SELECTION



THE ART OF SPICES

From trendy restaurants in San Francisco, to smokey BBQ shacks in Texas, EPIC SPICE rubs & seasonings are loved by foodies all over the USA!

Discovering spices is a journey of the senses that opens up endless possibilities for both professional chefs and home cooks. From the most fragrant Tandoori Spice to a Peruvian Jalapeño Lime Seasoning, at EPIC SPICE the goal is to bring the scents and flavours of markets and bazaars from all around the world into everyone's kitchen.

The seasonings from EPIC SPICE are made by Whole Spice founders Ronit and Shuli, who inherited their love for food and cooking from their parents. Shuli grew up on a paprika and spice farm in the Negev dessert, which was run by his Israeli family; Ronit is from Casablanca in Morocco, where complex and subtle spice blends are a part of everyday life in the kitchen. Whole Spice started over a decade ago to offer the freshest herbs and spices to their clients in California. Today they have more than 700 products ranging from exotic spice blends to rubs & seasonings, all mixed by loving hands in Napa Valley, California.

EPIC SPICE Napa Valley is an honest and natural product, without additives and taste enhancers.

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**OUR BBQ FLAVOUR
SELECTION**

**SHACKS & RACKS
ROASTS & RIBS**

Whether you are a BBQ fanatic and smoke a juicy piece of meat in a smoker during 10 hours, like indirect cooked brisket or go for a charcoal grilled marbled steak, our BBQ selection will take you to the next level of cooking.

It's not only for the good taste, the composition of our BBQ rubs tenders the meat and makes it even more juicy! We help you become a true Pitmaster and take you on a taste tour around the BBQ states in America.

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A kitchen scene featuring a tin of Epic Spice Garlic & Parsley Sea Salt, a wooden cutting board with bread, and a black tray of roasted vegetables. The tin is on the left, the cutting board is in the center, and the tray is on the right. The background is a dark grey surface.

OUR MEDITERRANEAN FLAVOUR SELECTION

Perfect spices and seasonings that gives the food a taste of the Mediterranean. A must in your kitchen and for everyday use! Rotisserie chicken, spaghetti vongole, the sweetest pomodoro tomato sauces, roasted garlic potatoes or to vegetable dishes! Mix with oil or sprinkle over your dish. Our new Pizza Seasoning is essential in the tomato sauce and also the shortcut to the perfect pizza toppings. With EPIC SPICE you create delicious, comforting food that is simple but a little bit more adventurous!

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Indian Tandoori Spice from Bombay, Roast Lamb Rub from Lebanon, Persian Apricot Rice Seasoning, the taste of the Orient awaits you!

EPIC SPICE spices are hand picked around the world to give you the best ingredients. The mixes are grinded and hand blended with love for perfection and balance. Capture the essence of the Orient, induce the exotic, and build your masterpiece. A variety of seasonings for the chef who loves to travel around the world in his own kitchen.

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**OUR SILK ROAD FLAVOUR
SELECTION**





OUR MAYAN WORLD FLAVOUR SELECTION

JUMBLE OF FLAVOURS

South America and Peru is on everyone's lips in the world of food. A small country in beautiful colors with influences from Japan, Spain and the Inca culture. A melting pot of high flavours! Fresh, light and full of intense acidic spices! Simply grab a lime-sprinkled ceviche or grill a piece of fish and assemble together a hearty fish taco!

Try Argentinean picanya topped with the national sauce chimichurri. A delicious combination of grilled meat and spicy sauce. Make your own tacos! Our blend of pasilla chili, sun dried tomatoes, Mexican oregano and chipotle pepper takes your tacos to a new gourmet level. Our Mayan world flavour selection takes you on a trip to the cuisines of South American!

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