PEOPLE . PLACES

THE MAGICAL WORLD OF SPICES II

4 × 45' (ENG, GER)

Their scents are familiar, but their origins hold untold stories. Join us on a journey across continents and discover a world of flavors, shaped by nature, tradition, and scientific insight.

From the coriander fields of Portugal to the chili-growing deserts of Arizona, the sun-drenched landscapes of Cyprus and Turkey, each flavor has a rich history waiting to be uncovered. Explore the everyday culture of each region, and gain insight into the production, processing, and knowledge of these spices. Experience the beauty and splendor of nature, from wildlife to plant life, as we uncover how nature and craftsmanship come together to shape the spices that define our kitchens.

See also:
The Magical World of Spices I
The Magical World of Spices III

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1. **Coriander from Portugal**

   Coriander stands out for its versatility: the leaves provide a fresh, spicy note, while the seeds offer a warm, citrusy aroma. In Portugal, coriander is more than just a spice. It is a key element of traditional cuisine and a piece of cultural identity.

2. **Marjoram from Cyprus**

   The Mediterranean island of Cyprus is home to marjoram. In ancient times, people particularly valued the plant's oil. Today, it is one of the most popular herbs in European kitchens. On Cyprus, the plant is still cultivated and harvested as it has been for centuries, transformed into spices and oils.

3. **Chili from Arizona**

   The ancestor of our supermarket peppers and nearly all chili peppers grows in the Sonora Desert of Arizona. From Mexico up into the USA, the tiny Chiltepin berries spiced the foods of the indigenous peoples of Central America. Spanish conquerors took Chiltepin with them around the world, giving the ancestor of chili a special place in the spice world to this day.

4. **Cumin from Turkey**

   Cumin from Turkey is considered the most flavorful in the world. Harvested on the vast fields of Anatolia, cumin is one of the most important spices in oriental cuisine.