

FLAVOR SPOTLIGHT:

AJI AMARILLO

 Flavor solutions

Aji Amarillo, the McCormick 2025 Flavor of the Year, is a vibrant pepper that is a staple in Peruvian cuisine. Despite its name, which translates to “yellow chile pepper” in English, the pepper turns orange when fully mature. It has a unique fruity flavor, with hints of passion fruit and mango, and offers moderate heat, making it the perfect introduction for those newer to spicy flavors. As spicy exploration remains popular, aji amarillo is sure to excite flavor adventure-seekers.

FROM OUR EXPERTS

“Aji Amarillo is the true embodiment of flavors that pack a punch. Its versatility lends itself to diverse applications, amplifying both sweet and tangy flavors and adds dimension to smoked or charred items.” *Hadar Cohen Aviram, McCormick Executive Chef*

Aji Amarillo Seasoned Corn Nuts

Inspired by Peruvian cuisine, William Rosenthal, Associate Scientist, developed a seasoning representing the taste of *leche de tigre*, a marinade to create ceviche, Peru’s national dish. It has a fruity heat with a strong savory note and finishes with a citrus kick.

El Volcán RTD Cocktail

To showcase the flavor of aji amarillo in a beverage application, Janaina Rocha, Senior Beverage Scientist took inspiration from the *El Volcán* cocktail. Crafted with mezcal, gin and citrus flavors and an aji amarillo extract within a pineapple juice base, this aji amarillo cocktail offers a sweet, tangy, and slightly spicy taste.

+60%

increase in ‘aji amarillo’
Google search volume
since 2022.

Google Search Data, US



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