



New Orleans Cajun Spice Mix

A hot, peppery spice blend that is a traditional New Orleans favourite for making Cajun blackened fish or chicken. Great in gumbos and all things New Orleans. Perfect with pan fried, grilled or barbecued dishes, or simply sprinkle over chicken, fish or beef.



Malaysia Malay Curry Spice Mix

A great Malay curry seasoning that is influenced by Chinese and Indian spices. Malaysian cuisine is highly exotic and subtly perfumed. Ideal for all curries and all meats and vegetable dishes. Add to soups and sauces.



North Africa Tagine Spice Mix

The tangine may be simply described as a North African Casserole. This spice mix is a highly aromatic blend of sweet and hot spices. The flavours in a typical tangine spice mix go particularly well with lamb, although it can bless all foods.



Spanish Spice Mix

A prized aromatic exotic Spanish spice blend with hints of smoked paprika and spices synonymous with Spain. Great with all meats and seafood. Delicious dusted over roasted potatoes and with vegetarian dishes. Perfect as a paella seasoning. Just devine. Perfecto!



A little about the man behind the spices!

Chef Mark Dronjak's passion is all about flavour. He's built his reputation on it! Mark is driven by his love for food and for great flavour.

Spices have been his passion forever and

Black Market Spices was born to provide spice blends that are 100% natural with no packers, fillers, additives or added salts.

Understanding how flavour combinations work is key to building any dish, and Black Market Spices have taken the guess work out of it all. You can take the most simple of dishes and elevate it to a mouth-watering sensation by using a Black Market Spices blend.

Black Market Spices use the finest spices and herbs available and are passionately created to bring your dishes to life and bring the world into your kitchen.

Mark Dronjak

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New!

ARTISAN SPICE BLENDS

Black Market Spices are a collection of exotic spices sourced from around the world and expertly blended in New Zealand to create tantalising flavours for your favourite dishes.



No fillers, preservatives or additives... just 100% herbs and spices!



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Arabic Baharat Spice Mix

Baharat is a name given to a typical blend of aromatic spices used in the recipes of the Gulf States, and in Arabic and Iraqi cooking. It is an exotic spice blend that exudes diverse aromas. Baharat is not hot, yet conveys all the romantic fragrances of everything that is spice.



Ethiopian Berebere Spice Mix

Pronounced as 'Ber-Beray', this is an Ethiopian spice blend with a great earthy texture. Berebere has pungent yet fragrant spice notes with a little bit of chilli included. Great with all foods, exceptional with lamb, and a great addition to vegetarian and rice dishes.



Jamaican Spice Mix

This Jamaican seasoning is great with beef, pork, chicken, lamb, seafood, tofu... almost anything. Rub the spice mix on the food and allow to marinate briefly so the flavours infuse. Use on a BBQ or dusted on roasted potatoes and vegetables. A true flavour of the Caribbean!



Middle East Shawarma Spice Mix

Shawarma is a great spice blend most popular with Middle Eastern meat dishes. This traditional blend of exotic spices is exceptional with roasted, grilled or barbequed meats and fish. Great in dressings with Tahini and hummus or used in a wrap with lamb. A perfect dry marinade and spice rub also.



Mexican Spice Mix

This season mix adds authentic flavour to Mexican dishes. Made with chilli powder and toasted cumin seeds, it gives an authentic kick to Mexican favourites, such as tacos and burritos. Use for tacos, ground beef, potatoes or BBQ chicken. You can add it to salad dressing too!



Indian Madras Curry Spice Mix

This Madras curry is a blend of herbs and spices from the South of India. Perfect with vegetables, meats, lentils and seafood. Not a hot curry but packed full of aromatic spices and flavour.



Moroccan Ras El Hanout Spice Mix

In Morocco, this traditional mix would represent the very best the spice merchant has to offer. What makes this spice so special is the number of ingredients, and the subtle manner in which all these spices merge. Especially good with lamb, prawns, rice and couscous dishes. Perfect with steak!



Singapore Spice Mix

This Singapore spice mix is a blend of many asian cuisines with hints of Chinese, Indian, Thai, Malay and Indonesian cultures which is Singapore. Use as a curry spice mix in noodle recipes, with seafood, or in stir fries. Great also as a rub for grilled meats.



Barbecue Spice Mix

This barbecue spice blend is best sprinkled over the meat about 30 minutes before cooking and allowed to dry marinate or used as a dry rub. Great with steaks and prawns and perfect with large flat bbq mushrooms.

