



HANDMADE  
CREATIVE  
SPICE BLENDS  
ELABORATED  
WITH PASSION  
IN QUEBEC



# La pincée®



COLLECTION  
2023



We have instinctively though time developed a nose and an expertise that allows us to compose original and tasty spice blends that resemble us. Raw materials are at the forefront of everything we make. The magic of the blends is the central motif of our work.

# We're cooking, so we're seasoning!

We like to create according to our tastes and inspirations, without ever straying from what distinguishes La pincée: textures, flavours and colours. The finesse, the balance of the compositions and the concern of aestheticism that we grant to each of the mixtures allow, by the same fact to everyone, to easily appropriate their use and to be carried away in an exquisite universe where everything is allowed...

# The collection 18x

CERTIFIED MEMBER



# Classique

BOUQUET GARNI FINE & FANCY SALT

9.95\$ / 100g

La pincée Classique N°1 is a richly textured salt and pepper blend with notes of thyme and freshly ground spices that will add a crunchy aromatic salt crunch to all your recipes. It can be used before or after cooking food. To be sprinkled lightly. It is ideal with soups, salads, pasta, mashed potatoes, braised meats and on eggs to your liking.

**INGREDIENTS:** sea salt, Guérande salt, freshly ground herbs, black pepper.  
(Contains no preservatives, garlic, onion or dehydrated vegetables).



# N°1

# Poivrée

FINE & FANCY PEPPER

9.95\$ / 70g

La pincée Poivrée® is made from finely ground and crushed black peppercorns combined with an aromatic blend of freshly ground herbs and spices. A perfect partner to have on hand to season your favourite recipes. Use before or after cooking.

It enhances tomato sauces, soups, soups, eggs, vegetarian meatballs, red meats, mayonnaise, tomato and cucumber salads, gratins, pork, shrimps, grilled root vegetables.

**INGREDIENTS:** Freshly ground black pepper, coriander, paprika and herbs, sea salt (5%).(Contains no preservatives, garlic, onion or dehydrated vegetables).



# No. 2

# Sucrée

FINE & FANCY SUGAR

9.95\$ / 70g

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This precious sugar with a refined taste, skillfully combining lavender, cayenne and vanilla, will add a sweet touch to your most ordinary dessert or dish. The differently pronounced flavours of its fragrances produce a harmonious, sweet and salty sophisticated taste. Sprinkle over fresh fruit, pancakes, waffles, banana breads, lemon cakes, yogurt, meringues, can be used as a seasoning on a salmon fillet to be caramelized in the oven.

**INGREDIENTS:** raw cane sugar, vanilla from Madagascar, lavender flowers from Quebec, cayenne pepper, sea salt (Contains no preservatives)



# No. 3

# Scandinavian

FANCY MARINADE FOR FRESH SALMON 12.95\$ / 200g



A great classic of Scandinavian gastronomy. Get a smooth, melt-in-the-mouth salmon Cravlax. La pincée Scandinavian blend is simple to use, the perfect balance is in the jar. All you have to do is cover the flesh of a piece of salmon with some of the marinade and place it in a deep dish in the fridge for the magic to happen. Allow two to three days, depending on the thickness of the piece, for the salmon to release its water and soak up the aromas of grilled herbs and spices that the mixture offers. You can use the mixture with trout, salmon and arctic char.

**INGREDIENTS:** sea salt, Guérande sea salt, raw cane sugar, freshly roasted spices and ground black pepper (contains no preservatives, garlic, onion or dehydrated vegetables).

# N°4

# Barbecue

FANCY DRY RUB MARINADE FOR MEAT & VEGETABLES 13.95\$ / 200g

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La pincée Barbecue is a perfectly dosed spice blend with a hint of cumin and slightly sweetened to promote caramelization of food. Use it to enhance your vegetarian dishes or to lightly sprinkle on your meat and fish before cooking them on the barbecue, in the oven or in the slow cooker.

Ideal with salmon, chicken, shredded or grilled pork, beef, popcorn, pan-fried tofu, grilled vegetable patties, broccoli and omelettes.

**INGREDIENTS:** sea salt, raw cane sugar, black pepper, paprika, cumin, freshly dry-ground spices (contains no preservatives, garlic, onion or dehydrated vegetables).

# N°5



# Citronnée

SAGE & LEMON FANCY SALT

9.95\$ / 100g

La pincée Citronnée is a rich blend of texture and flavour with dominant notes of local grown garden sage and freshly grated organic bio lemon zest. Use it before or after cooking to brighten up your culinary creations. To be sprinkled sparingly since it is based on sea salt. It enhances grilled vegetables, fish, seafood, chicken, braised pork, pasta salad, legume dishes, kebabs, tomatoes, cucumbers, beans, corn on the cob.

**INGREDIENTS:** Grey sea salt, sea salt, black pepper, freshly grated Quebec sage, freshly ground herbs, natural lemon flavour, organic lemon peel (contains no preservatives, no garlic, no onion, no dehydrated vegetables).



# N°6

# Été

FINE & FANCY BLEND FOR SALADS & STARTERS

9.95\$ / 45g

La pincée Été is a salt free spice blend of freshly ground garden herbs and spices with flaxseed and hempseed that gives textures and a nutty taste to all your salads and dressings. Use without limits to flavour foods that are already salty. Fits perfectly with La pincée Classique N°1

**INGREDIENTS:** marjoram, sage, rosemary and garden herbs, organic flax seeds, hemp seeds, black pepper and Quebec lavender flowers (contains no preservatives, garlic, onion or dehydrated vegetables).



# N°7

# Ambrée

FINE & FANCY TURMERIC PEPPER

9.95\$ / 50g

La pincée Ambrée N°8 is composed of finely ground, crushed peppercorns combined with a tasty blend of turmeric with herbs and spices. A healthy tip that adds colour and flavour to your recipes. Delicious in salad dressings, green smoothies, soups, grilled vegetables, chicken, pork, tofu, dips, potatoes, fresh pasta and roasted meats. Add it to cooked rice, quinoa or semolina. (No salt or sugar)

**INGREDIENTS:** Freshly ground black pepper, turmeric, thyme, herbs and spices (contains no preservatives, garlic, onion or dehydrated vegetables).



# N°8

# Plumée

ESSENTIAL BLEND FOR POULTRY & WILD FOWL

10\$ / 50g

La pincée® Plumée is a rich blend of nine herbs and spices. A comforting dosage with unique flavours, with a dominant of tarragon and a hint of cardamom. Enjoy on rice pilaf, chicken, turkey, guinea fowl, duck, fish, tofu, mayonnaise for fries, omelettes, coconut milk sauces, chicken broth and soups.

**INGREDIENTS:** sea salt, Guérande sea salt, tarragon, fenugreek, malabar pepper, marjoram, turmeric, herbs and spices.  
(Contains no preservatives, garlic, onion or dehydrated vegetables).



# N°9

# Épicée

FINE & FANCY SPICY BLEND

9.95\$ / 60g

La pincée® Épicée is a blend of pepper with a crunch of salt and sugar slightly spiced with Quebec Gorria pepper. To add a touch of fruity and aromatic spiciness to your dishes. It enhances fish, steak, tomato sauces, chicken, vegetarian stews, on homemade fries, omelettes, tomatoes, eggplant, soups, shrimp, spicy cucumber salads.

**INGREDIENTS:** Malabar black pepper, sea salt, Quebec Gorria pepper, herbs and spices, poppy seeds, raw cane sugar.  
(Contains no preservatives, garlic, onion or dehydrated vegetables).



# Nio

# Bombay

FINE & FANCY CURRY

9.95\$ / 40g

La pincée® Bombay is a blend of 12 finely ground herbs and spices and celery seeds that brings freshness to the composition. To flavour your favourite foods with Indian flavours.

**INGREDIENTS:** Coriander, turmeric, black pepper, ginger, fennel, celery seed, cinnamon, herbs and spices, Portuguese sea salt 2%.  
(Contains no preservatives, garlic, onion or dehydrated vegetables).



# N°11

# Masala

FINE & FANCY GARAM MASALA

9.95\$ / 40g

La pincée® Masala is a fine indian blend of twenty finely ground herbs and spices. This delicate and tasty blend of spices is a must for seasoning a multitude of dishes inspired by world cuisine. It enhances lentil soups, meat pies, vegetable, lamb or beef stews, sweet potatoes, soups, roasted nuts, grilled vegetables, fish, pork, cooking rice, quinoa or semolina, black tea.

**INGREDIENTS:** cinnamon, coriander, cardamom, fennel, pepper, cumin, turmeric, nutmeg, herbs and spices.  
(Contains no preservatives, garlic, dehydrated onions or vegetables).



# N°12

# Fumée

LIGHTLY SMOKED FANCY PEPPER & SPICE BLEND

9.95\$ / 50g

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La pincée® Fumée is a blend of finely ground and crushed white walnut smoked peppercorns. Its crunch of salt and sugar promotes the caramelization of food. It adds the right touch to grilled fish and meat, but also to vegetarian dishes. It enhances ribs, beef, tofu steak, vegetable and legume stews, trout and salmon, pork, chicken wings, tacos, fajitas, shrimp, corn on the cob.

**INGREDIENTS:** smoked pepper, sea salt, smoked paprika, cumin, allspice, organic cane sugar, oregano, herbs and spices.  
(Contains no preservatives, garlic, dehydrated onion or vegetables).



# N°13



# Kobé

JAPANESE-INSPIRED SPICE BLEND WITH QUEBEC SEAWEED

9.95\$ / 45g

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La pincée Kobe N°14 is a Japanese-inspired spice blend of aromatic pepper and is composed with subtle citrus aromas with a unique texture and distinctive character with four varieties of seaweed flakes from the upper Gaspesian Peninsula. A great way to integrate this home-grown sea vegetable into your own cuisine.

**INGREDIENTS:** nori flakes, wakame, kombu and dulse, white and black pepper, cayenne pepper, hemp and poppy seeds, organic orange zest, bio sugar cane, sea salt. (100% handmade in Quebec).



# N°14

# Boisée

BALSAM FIR & CRANBERRY FESTIVE BLEND

9.95\$ / 60g

La pincée® Boisée is a blend of slightly sweet pepper, salted with Quebec cranberries and fresh balsam fir. A seasoning ideal for wild meats. It can also add originality to your appetizers and cocktails. Sprinkle over wild meats, lamb, buffalo, beef, in meat pies, turkey, sauces, goat cheese, vodka cocktails, fresh pineapple and on brownies before cooking.

**INGREDIENTS:** malabar pepper, sea salt, balsam fir and Quebec cranberries, herbs and spices, raw cane sugar.  
(Contains no preservatives, garlic, onions or dehydrated vegetables).



*Limited  
edition*

# Pain d'épices

FESTIVE SIX SPICE BLEND

9.95\$ / 60g

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A tasty blend of six freshly ground spices, brought together to create incredible aromatic desserts! Flavour gingerbread, shortbread cookies, gingerbread men, bread pudding. On pancakes, waffles, buns, scônes. On pumpkin pie, flans, lattes, oatmeal or on a bowl of hot milk.

**INGREDIENTS:** cinnamon, ginger, cloves, nutmeg, allspice, black pepper. (Contains no preservatives).



*Limited  
edition*

# Barbecue

BARBECUE SPICE BLEND WITH 94 CELCIUS COFFEE

14.95\$ / 200g



A tasty blend of spices based on subtly smoked pepper, where the aromas of freshly ground coffee reveal notes of caramel, dried fruit and citrus. Perfect balance to add richness to meats and vegetables grilled year-round.

It goes perfectly with salmon, beef, lamb, pork, chicken, turkey, shrimp, grilled eggplant and zucchini, pan-fried tofu. Add it to your vegetable, rice or semolina dishes. La pincée® spices are all natural and contain no preservatives.

**INGREDIENTS :** portuguese sea salt, coarse cane sugar, black pepper, coffee 94 Celcius finely ground, crushed coriander seeds, ground cumin, smoked paprika, celery seeds, herbs and spices. (Contains no preservatives, garlic, onions or dehydrated vegetables).

*Special  
Collaboration*

# Barbecue

SPICE BLEND WITH ORGANIC QUEBEC MAPLE SUGAR

14.95\$ / 170g



Cooking the reunion of Nos Cabanes and La pincée to discover the complexity and richness of the Quebec terroir. A creative collaboration of two local companies who share a passion for doing the right things right. Here is the result of our work. A tasty blend of Barbecue spices made with organic maple sugar from Quebec, where the aromas reveal caramel notes and flavours that explode in taste. The perfect balance to add richness and depth to meats and vegetables grilled all year round.

**INGRÉDIENTS :** white pepper, black pepper, sea salt, organic maple sugar flakes, organic maple sugar, cayenne pepper, fenugreek, herbs and spices. (Contains no preservatives, garlic, onions or dehydrated vegetables).

*Special  
Collaboration*

# Pimentée

FESTIVE AND SPICY BLEND DEVELOPED  
IN COLLABORATION WITH LA PIMENTERIE

11.99\$ / 50g

It's easy to be inspired by this fruity, high in flavour and colour, fermented chilli pulp. La Pimenterie and La pincée have come together to create a surprising seasoning that will add a zesty and delicious taste to your favourite tomato-based cocktails and recipes! This spice blend will give a tasty combination of spicy, salty and sweet with a slight bitter and herbal finale taste.

**INGREDIENTS:** Sea salt, fermented chilli pulp, cane sugar, orange peel, black pepper, celery seed, herbs and spices.  
(Contains no preservatives, garlic, onions or dehydrated vegetables).



Creative collaboration

La pincée® + LA PIMENTERIE

# de L'Anse

QUEBEC SEAWEED SPICE BLEND DEVELOPED  
IN COLLABORATION WITH RAOUL & SIMONE

14.99\$ / 150g



Cook the reunion of Raoul & Simone and La pincée to discover the complexity and richness of Quebec's terroir. A creative collaboration of two local companies who share the same passion for good things done well.

Here's the result: a delicious blend of sea salt crystals slightly sweetened and peppered with flakes of three varieties of seaweed from Quebec. Its slightly iodized umami taste with the mineral notes of grey sea salt is balanced by a blend of earthy flavors: orange peel, juniper berries, caraway seeds and dill. This richly textured blend adds a savory crunch to any dish.

**INGREDIENTS:** Sea salt, black pepper, cane sugar, juniper berries, Quebec seaweed (dulse, kombu, wakame), orange peel, dill, cayenne, herbs and spices. (Contains no preservatives, garlic, onions or dehydrated vegetables).

Creative collaboration

La  
pincée® + raoul & simone

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*“ We want to encourage people to free their creativity,  
to cook and eat fresh food and innovate easily every day in their  
cuisine with La pincée “*

La  
pincée