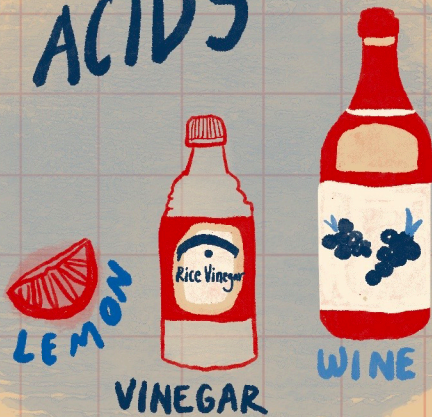


10 CATEGORIES of FLAVORS

ACIDS



affect how a dish smells

AROMATICS



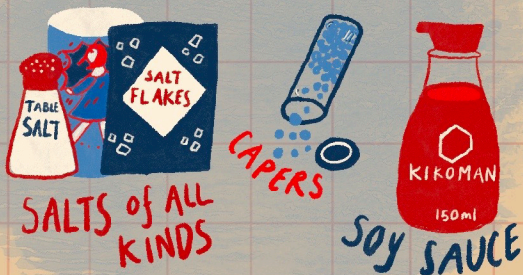
add brightness to a dish

FATS



soften vegetables over high heat & give a richness to a dish

SALTS



enhance other flavors
Balance out sour or bitter flavors

SWEETS

