

GOOP

Taste #5 Umami Paste

Taste No. 5



For those unfamiliar with the word, Umami is Japanese for the fifth taste, after sweet, sour, salty, and bitter. There's no word for it in the Western vocabulary and only recently has it been accepted scientifically as a separate taste all on its own. Chef Laura Santini developed this abstract idea into a reality with her Taste #5 Umami Paste which is meant to add that extra hint of deliciousness to sauces and gravies and soups. I've tried it at home, just the other day in a pasta dish I made, and even a smidge can really add that 'something' to the simplest of sauces. Available online and in [Waitrose](#) and [Selfridges](#) stores in the UK. In October you'll be able to find it at [Dean & DeLuca](#) stores and online on [Amazon.com](#) in the US.