



**Voyager Collection Debuts in Williams Sonoma Stores Nationwide**  
*Exotic Flavors, Culture and Travel Inspire Spice Blends from Lior Lev Sercarz and Eric Ripert*

Israeli born spice blender and classically trained chef, **Lior Lev Sercarz**, owner of **La Boîte**, a spice emporium in New York City, is on his way to becoming a household name. As one of the most sought-after spice experts, Lior works with world-renowned chefs, including **Eric Ripert**, creating bespoke spice blends for their award-winning kitchens. Now, together with **Williams-Sonoma**, chef **Eric Ripert** and **La Boîte's Lior Lev Sercarz** are bringing their collaborative line of spice blends, the **Voyager Collection**, to shopper's everywhere this spring.

The collection is now available in Williams-Sonoma stores across the country, featuring five aromatic blends inspired by the duo's world travels and created with the home cook in mind: **Sesame & Orange**, **Seven Pepper**, **Mediterranean Herb**, **Salt & Citrus Spice** and **Smoked Paprika & Ginger**. Each blend is sold individually in jars, complete with a recipe card, for \$15.95.

#### **Sesame & Orange**

Inspired by the neighborhood in Tokyo where classic shichimi togarashi was first created, this blend of sesame seeds, soy sauce powder, orange zest, and red chili flakes imparts nutty, citrusy, and umami flavors to a variety of seafood and vegetables.

#### **Seven Pepper**

Highlighting acidity, citrus and floral notes, coarse texture, and a light sweetness, this all-purpose blend of Basque Espelette pepper and black pepper offers an entirely new way to enjoy this spice, which is typically associated with heat.

#### **Mediterranean Herb**

Capturing the coastal essence of wild herbs, like mint, that grow along the French Riviera, this herbaceous blend brings a fresh, floral element to grilled foods.

#### **Salt & Citrus**

Drawing influence from Eric Ripert's birthplace in Antibes, France, this blend of grey sea salt crystals, bergamot, and herbs captures the essence of the sea with acidic citrus notes, which is perfect for everyday cooking.

#### **Smoked Paprika and Ginger**

Stimulated by the Berbere spice blend that is essential to Ethiopian cuisine and culture, this blend combines paprika, cumin, ginger, and garlic to add a warm, earthy richness to broths or grilled vegetables and fish.

[For more information:](#)

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