

Gharam Masala Recipe

Gharam masala is an aromatic blend of spices with variations used in each Indian household. The spices used are warming and similar to blends used in mulled wine and christmas teas. Masala is generally sprinkled into curries, raitas and savouries to give wonderful depth and aromas.

40g Coriander Seeds
40g Cumin Seeds
20g Black Peppercorns
5g Casia Bark or cinnamon
10g Black Cardamons
Handful cloves
10g Ground Ginger
Handful of Bay Leaves

Blend all the above ingredients and then grind the mixture in an electric spice mill/blender.

Store ground masala in an airtight container for three months and use as required.