

bharuchí garam masala



preparation time: 10 minutes
cooking time: no cooking
required
chilli rating: mild

difficulty level:
easy

ingredients

¼ cup freshly grated nutmeg
3 x 3-inch cinnamon sticks,
broken into small pieces
1½ tbs whole green
cardamom pods
2 tbs whole cloves
3 tsp black peppercorns
2½ tbs mace pieces
14 star anise

method

In a bowl combine all spices (without roasting). Place in an airtight container and store in the refrigerator for up to 6 months.

Just before using, grind all the spices to a powder in a spice grinder.

Ajoy's tips click ['Parsee food – a beautiful yatra'](#) to read Ajoy's blog on the making of the Parsee dish bharuchi murghi (parsee coconut chilli chicken), to which this bharuchi garam masala is added.

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