

balchao masala

preparation time: 1 hour 10 minutes
cooking time: no cooking required
chilli rating: medium

difficulty level: easy
makes: 2/3 cup



ingredients

4 dried red chillies, broken into small pieces
2 dried Kashmiri red chillies, broken into small pieces
boiling water, as needed
1 tbs coriander seeds
1 tsp black peppercorns
1 tsp salt
1 tsp ground turmeric
15 cloves garlic, crushed
1-inch piece fresh ginger, roughly chopped
1 tbs coconut vinegar (see Ajoy's tips)
1-2 tbs white vinegar

method

Place all chillies in bowl and add enough boiling water to cover. Set aside to soften (about 1 hour). Drain, reserving chilli water.

In a spice grinder, grind coriander and peppercorns to a powder. Transfer to a small food processor and add the salt, turmeric, garlic, ginger and drained chillies. Process until finely chopped. Then add coconut and white vinegars and 1 tablespoon reserved chilli water. Process to a fine paste, add more chilli water, if needed.

Transfer to an airtight container. (Stores up to 6 months in a refrigerator.) Use as recipe indicates.

Ajoy's tips

balchao masala is best if made one day before using. If you can't find coconut vinegar, use 2-3 tbs white vinegar instead. click [prawn balchao recipe](#) for a recipe which uses balchao masala.

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