

coondapour masala

preparation time: 10 minutes
cooking time: 8 minutes
chilli rating: medium

difficulty level: easy
makes: about 1/3 cup

ingredients

1 tsp vegetable oil
10 Kashmiri red chillies, broken into small pieces (see Ajoy's tips)
2 tbs coriander seeds
1 tsp cumin seeds
1 teaspoon black peppercorns
1/4 tsp fenugreek seeds
1/4 tsp ground turmeric
10 cloves garlic, smashed lightly
1/4 cup water

method

In a large heavy-based frying pan, heat the oil over medium heat. Add the chillies, coriander and cumin seeds, peppercorns, fenugreek, turmeric and crushed garlic and cook, stirring, until aromatic (about 7–8 minutes). Remove from heat and allow to cool slightly.

Set garlic aside and grind remaining spices in spice grinder to a powder. Transfer to a small food processor and add garlic and process until combined, adding just enough water to form a paste-like consistency. Scrape down the sides of processor if necessary as you go.

Can store in an airtight container in the refrigerator for up to 6 months. Goes in *Chicken Mangalore* recipe.

Ajoy's tips

Deep-red, wrinkled Kashmiri chillies are used for their wonderful colour and taste. Available from Indian grocery stores. Herbie's spices in Rozelle, NSW sells ground Kashmiri chilli powder.