

kadhāi masala

preparation time: 5 minutes
cooking time: 5 minutes
chilli rating: medium

difficulty level: easy
makes: 2/3 cup



ingredients

8 dried red chillies
2 tbs black peppercorns
3 tbs cumin seeds
4 tbs Indian coriander seeds (see Ajoy's tips)
1½ tbs qasoori methi (dried fenugreek leaves)

method

In a heavy-based frying pan, dry roast all the spices.

Allow spices to cool, place into a bowl and mix well.

Place whole spices in an airtight container and keep in the refrigerator until needed.

Grind spices when needed or as stated in the recipe.

Ajoy's tips

Indian coriander seeds are oblong, vary in colour from green to yellow and have a lemony, nutty flavour. They are available from Herbie's Spices, Rozelle, NSW. Use conventional, round European coriander seeds, if Indian seeds are unavailable. Click [kadhāi murgh recipe](#) for a superb chicken dish which uses this masala. To find out more about the origins of this recipe click [Ajoy's Blog!](#)

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