

# salan masala

preparation time: 10 minutes  
cooking time: 9 minutes  
chilli rating: mild

difficulty level: easy  
makes:  $\frac{2}{3}$  cup



## ingredients

$\frac{1}{3}$  cup desiccated coconut  
 $1\frac{1}{2}$  tbs sesame seeds  
1 tbs coriander seeds  
1-inch piece cinnamon stick  
4 whole cloves  
6 green cardamom pods  
1 tsp cumin seeds  
2 tsp chilli powder  
1 tsp ground turmeric

## method

In a small frying pan, dry-roast coconut and sesame seeds over medium heat, stirring, until golden. Set aside to cool slightly then in a spice grinder, grind to a fine powder. Transfer to a bowl.

Add coriander seeds, cinnamon, cloves, cardamom and cumin to same pan. Dry-roast over medium heat, stirring, until fragrant. Set aside to cool slightly then in a spice grinder, grind to a fine powder. Add to the coconut mixture along with the chilli powder and turmeric. Stir well to combine.

Transfer to an airtight container. Store in refrigerator for up to 6 months. Use amount as required in the recipe.

**Ajoy's tips** Salan masala is used in nilgiri's [mirchi ka salan recipe](#).

To learn more about chilli powder, click [ajoy's blog](#)

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