

sambhar masala

preparation time: 10 minutes
cooking time: 15 minutes
chilli rating: medium

difficulty level: easy

ingredients

- 1½ cups coriander seeds
- 1 cup dried red chilli peppers, broken into small pieces
- 2 tsp fenugreek seeds
- 1½ tsp black mustard seeds
- 1 tbs cumin seeds
- ½-inch cinnamon stick
- ⅓ cup unsweetened dried coconut, shredded
- ¼ cup firmly packed fresh curry leaves
- 1 tsp asafoetida powder

method

Heat small saucepan over low heat. Separately dry-roast coriander, chilli peppers, fenugreek, mustard, cumin and cinnamon until fragrant and only lightly coloured. Place in a bowl.

Toast coconut in pan, stirring, until lightly browned. Add to spices. Dry-roast curry leaves, tossing often, until crisp. Add to spices with asafoetida. Mix well and let cool.

Place mixture in airtight container until ready to use. (Will keep for up to 6 months in the refrigerator.)

Just before using, grind to a powder in spice grinder and use as recipe indicates.

Ajoy's tips Click Ajoy's blog. This masala is used in [sambhar](#), an essential accompaniment for [masala dosai](#).

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