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This spice is used as a digestive aid, in food as a condiment and in pickles. Its odour, when uncooked, is so strong that it must be stored in airtight containers; otherwise the aroma will contaminate other spices stored nearby. However, its odour and flavor become much milder and more pleasant upon heating in oil or <u>ghee</u>, acquiring a taste and aroma reminiscent of <u>s</u> <u>autéed</u>

onion and garlic

**SOURCE**