

# Chole Masala Powder - Home-made

Written by Friends' Contribution

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## Ingredients

| Quantity: | Measure:   | Ingredients:                 | Description:     |
|-----------|------------|------------------------------|------------------|
| 2         | Tablespoon | Coriander/Dhania             | Roast, a         |
| 4         | Tablespoon | Jeera/Cumin Seeds            | Roast, and pow   |
| 1, 1/2    | Teaspoon   | Cardamoms                    | Black cardamon   |
| 2/3       | Teaspoon   | Cardamoms                    | Yellow cardamo   |
| 3, 1/2    | Teaspoon   | Pepper Corns                 | Roast, and pow   |
| 8-10      | Medium     | Chillies Red Dry             | Roast, and pow   |
| 1, 1/2    | Teaspoon   | Cloves (spice)               | Roast, and pow   |
| 1/2       | Teaspoon   | Ginger Powder                | or ground dry gi |
| 1         | Pinch      | Mace Powder/Javitri          | ADD              |
| 2         | Pinch      | Nutmeg powder                | ADD              |
| 1. 1/2    | Teaspoon   | Cinnamon Powder              | ADD              |
| 1, 1/2    | Teaspoon   | Aam-Chur (sour mango powder) | ADD              |
| 1         | Teaspoon   | Pomegranate Seed Powder      | ADD              |

## Method

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Dry roast the seeds, peppercorns, chillies and cloves in a large frying pan over low heat until they begin to brown. Transfer to an electric coffee grinder with the ground spices and grind to a fine powder.

Makes about 1, 1/2 cup. The recipe can be increased if you want to make a larger quantity.

Store in a bottle, and use 1 tablespoon for 500 grams of chickpeas