

# Bottle Masala - for meats

Written by Minna D'ello

## Ingredients

Quantity:	Measure:	Ingredients:	Description:
20	units	Cloves (spice)	Garam Masala -
15	units	Cardamoms	Garam Masala -
6	units	Cinnamon	Garam Masala -
500	Grammes	Chillies Red Dry	Red Pungent
500	Grammes	Coriander/Dhania	Digestive
100	Grammes	Jeera/Cumin Seeds	Digestive
100	Grammes	Turmeric/Haldi	Yellow - Digestive
100	Grammes	Mustard Seed	Digestive
100	Grammes	Teel. (Sesame Seeds)	Digestive
100	Grammes	Kuskus - poppy seeds	Digestive
2	Teaspoon	Aniseed (Suwa, Shopa)	Digestive
1	units	Nutmeg	Flavor
100	Grammes	Wheat - whole.	Base
100	Grammes	Dhal, Chana	Base
4	Twigs/Sprigs	Bay Leaves /Tejpatta (Dry Cloves)	Flavor

## Method

Dry all in the sun and powder it well and bottle the powder.

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Use one spoon of this powder for half kilogram of meat, with or without coconut juice.