

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Tablespoon	Coriander/Dhania	Roast, and powder
4	Tablespoon	Jeera/Cumin Seeds	Roast, and powder
1, 1/2	Teaspoon	Cardamoms	Black cardamom
2/3	Teaspoon	Cardamoms	Yellow cardamom
3, 1/2	Teaspoon	Pepper Corns	Roast, and powder
8-10	Medium	Chillies Red Dry	Roast, and powder
1, 1/2	Teaspoon	Cloves (spice)	Roast, and powder
1/2	Teaspoon	Ginger Powder	or ground dry ginger
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

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

