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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 [ghee](#), acquiring a taste and aroma reminiscent of [sautéed](#)

[onion](#)
and
[garlic](#)

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