

GARAM MASALA



Ingredients (50 servings):

- 2 and ½ tbsp ginger powder
- 1 tbsp mace powder (optional)
- 2 grated nutmegs
- 1 and ½ cup coriander tea beans
- ½ cup cumin beans
- 2 tbsp cloves of India
- 20 pieces of cinnamon stick with 2 cm each
- 2 tbsp green cardamom
- 30 leaves dry laurel
- 2 tbsp black peppercorns

Preparation:

1. Toast the ingredients separately, except the ginger powder, the mace and the nutmeg in a frying pan and after it has cooled, grind it very thinly.
2. Mix with all other ingredients.
3. Store in a tightly closed container to prevent air from entering.