

Chai ka Masala

<http://www.tarladalal.com/Chai-ka-Masala-4217r>

by Tarla Dalal

Ingredients

1/4 cup cinnamon (dalchini) , cut into small pieces
1/8 cup cloves (laung / lavang)
1/4 cup black peppercorns (kalimirch)
1/4 cup cardamom (elaichi)
6 black cardamoms (badi elaichi)
1/4 cup mace (javantri), broken into pieces
1/2 nutmeg (jaiphal), grated
1/4 cup dried ginger powder (soonth)

Ingredients divided by 6

2 tsp cinnamon (dalchini), cut into small pieces
1 tsp cloves (laung / lavang)
2 tsp black peppercorns (kalimirch)
2 tsp cardamom (elaichi)
1 black cardamoms (badi elaichi)
2 tsp mace (javantri), broken into pieces
1/2 tsp nutmeg (jaiphal), grated
2 tsp dried ginger powder (soonth)

Method

Dry roast the cinnamon, cloves, black pepper, cardamom, and black cardamom for 7 to 8 minutes. Cool completely.

Add the mace, nutmeg and ginger powder and grind to make a fine powder.

Cool completely and store in an air-tight container.

Use as required.