

Chole Masala Powder - Home-made

Written by Friends' Contribution



Ingredients

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

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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