

Indian Spice Box

Kitchen

The core spices, and the two ways they are used.

A masala dabba holds these and covers most everyday cooking.

Whole — bloom first

Cumin seeds

Mustard seeds

Coriander seeds

Cardamom pods

Cinnamon stick

Cloves

Bay leaf

Ground — add late

Turmeric

Ground coriander

Ground cumin

Chilli powder

Garam masala — at the very end

Aromatics

Ginger, garlic, green chilli

Onion, tomato

Fresh coriander

Tadka — spices bloomed in hot fat and poured over a finished dish — adds a layer no amount of simmering can.