

# TANDOORI SPICE MIX



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**Preparation :** 5 min - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

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**Ingredients :** 1 bowl

- 80 ml cumin seeds - 1 tsp whole cloves - 2 cardamon pods - 1 tbsp ground turmeric - 1 tbsp salt -  
1 tbsp paprika pepper - 80 ml coriander seeds - 1 tsp black peppercorns - 1 tbsp ground ginger - 1/2  
cinnamon stick - 1 tbsp dried garlic

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1. Dry-roast the cumin seeds, coriander seeds, peppercorns, cloves and cardamon pods in a thick-bottomed frying pan over a moderate heat. Stir continuously for 2-3 minutes until the spices start to release their aroma. Allow to cool.

2. Transfer the spices to the mill bowl and add all the remaining ingredients.

3. Turn the selector to 3 and grind for about 10 seconds to obtain a fine powder.