KK Secret Garam Masala

Ingredients

- Green Cardamom - 10 nos
- Fennel Seeds - 1 tbsp
- Star Anise - 1 no
- Bay Leaves - 2 nos
- Cinnamon Stick - ½ inch
- Cloves - 5-6 pcs
- Black pepper - ½ tbsp
- Coriander Seeds - 1 tbsp
- Cumin Seeds - ½ tbsp
- Dried Rose Petals - ½ tbsp (optional)
- Salt - ½ tbsp

Step 1

Method:

- Heat a pan and add salt as base
- Add all the above spices and dry roast till fragrant (be careful not to burn spices)
- Cool the spice mix down and then grind to very fine powder
- This garam masala can be used in lots of different curries.