



Flavour
Forecast® 2020
Celebrating 20 Years

GUNPOWDER SPICE (MOLOGA PODI)

Gunpowder Spice is a dry condiment made from finely ground toasted dahl (lentils), sesame seeds, chillies, cumin, coriander, and other spices.

Jump in and blend your own to take home!

Be sure to generously sprinkle this blend on any dish for an instant flavour boost.

Step 1 - Add 1/4 cup of your preferred dahl or rice

toasted masoor dahl (split red lentils)

toasted chana dahl (chick peas)

toasted rice

Step 2 - Add spices

2 tsp paprika

2 tsp sesame seeds

1 tsp chilli flakes

1/2 tsp mustard seeds

1 tsp cumin

1 tsp coriander

1/2 tsp cardamom

1/2 tsp cinnamon

1/2 tsp salt

1/4 tsp black pepper

Step 3 - Grind

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