

RAS EL HANOUT



Ingredients (yields 30 servings):

- 2 tsp coriander seeds
- 1 and ½ tsp cumin seeds
- ½ tsp of cardamom seeds
- ½ tsp fennel seeds
- ½ tsp black pepper
- ½ tsp allspice
- 1 tsp turmeric powder
- 1 tsp ground cinnamon
- ½ tsp paprika

Preparation:

1. Toast the seeds and grains in a fry pan for one minute.
2. Put the seeds and grains in a mixer to mash the roasted spices and add the remaining spices.
3. Grind or process the seeds and other spices until smooth.
4. Store in a tightly sealed glass jar and can be stored for up to one month.