

Ras el Hanout | Moroccan Spice Mix

Swick

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

Ras el hanout literally means “shopkeeper’s choice” or “top of the shop” and refers to a mixture of the best spices a seller has to offer.

This spice blend will add wonderful flavor to many Moroccan inspired dishes.

Making Ras el Hanout

To make the ras el hanout simply combine all of the spices and store in an airtight container. This spice mix will keep for months. A little goes a long way!

Step 1: Making Ras el Hanout

- 2 1/2 tsp ground allspice
- 4 tsp ground nutmeg
- 40 threads saffron
- 1 tbsp freshly ground black pepper
- 1 tbsp ground mace
- 2 tsp ground cinnamon
- 1 tbsp ground cardamom
- 4 tsp ground ginger
- 4 tsp kosher salt
- 2 tsp ground turmeric
- 1 tsp ground coriander
- 1/2 tsp cayenne pepper
- 1/4 tsp ground cloves
- 1 tsp ground cumin