

Goda Masala

Swick

Makes 1 | Active Time: 1 hour 10 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

Consider storing this spice blend in the refrigerator to extend the shelf life. The coconut oil can degrade in warmer temperatures, developing a strong aroma and flavor.

The ingredients are available at Indian or other South Asian grocery stores. The following translations of spice names are provided, as these may be more easily recognized by store employees by their Hindi or Marathi names.

Black cumin = shaha jeera

Asafoetida = hing

Indian bay leaf = tej patta

black stone flower = dagad phool

Chile powder = Cayenne or other hot variety

Step 1: Frying and Toasting Ingredients

- 1 tbsp (15 ml) vegetable oil
 - 1/4 cup (20 g) desiccated coconut
 - 2 tbsp (16 g) white sesame seeds
 - 1 cup (70 g) coriander seeds
 - 1 tbsp (8 g) cumin seeds
 - 2 1/4 tsp (6 g) black cumin
 - 1 1/2 tsp (3 1/2 g) cloves
 - 1 stick (2 g) cinnamon
 - 3/4 tsp (2 1/2 g) asafoetida
 - 2 each (1/2 g) Indian bay leaves
 - 3 each (1 1/2 g) black stone flower
 - 3/4 tsp (3 g) turmeric powder
 - 2 tbsp (16 g) chile powder
 - 1 tsp (4 g) fenugreek seeds
 - 1 tsp (4 g) black mustard seeds
 - 1 tbsp (19 g) salt
- Gently fry the coconut in oil at a moderately low temperature until lightly browned. Stir to brown evenly and avoid burning.
- Add the sesame seeds and toast until aromatic.
- Add the remaining ingredients and toast until fragrant.
- Add the salt and allow the mixture to cool.

Step 2: Grinding the Spices

Grind the mixture to a fine texture. Avoid over-heating while grinding. And, grind in small batches, if necessary.

Sift the mixture to ensure even grinding.

Store in an air-tight container and in a cool place. Use within about 3 months.