



Courtesy of Latha and <http://vegrecipesofkarnataka.com/280-biryani-masala-powder-recipe-home-made.php>

Ingredients: (measuring cup used = 240ml)

- 10 tsp coriander seeds
- 4 tsp shahi jeera or black cumin seeds
- 2 tsp cloves
- 2 finger length cinnamon
- 1 bay leaf
- 2 tsp fennel seeds or saunf
- 1 tsp pepper
- 2 big black cardamom
- 5 green cardamom
- 1 mace flower
- 2 star anise
- 1/2 tsp grated nutmeg

Instructions:

1. Take all the ingredients as per the measurement.
2. Next either sun dry them or just warm them using a wok or frying pan.
3. At the end add in grated nutmeg powder and give a quick mix.
4. Wait until all the roasted ingredients are cool. Once they are cool, transfer it into a mason jar.
5. Grind it into a fine powder using a Coffee Grinder. Store it in an airtight container. Use this powder and prepare tasty vegetable biryani.