

**Recipe Name:** Biryani Masala Powder Recipe - Biryani Masala Powder Recipe

**Diet Type:**

**Course:** Lunch

**Cuisine:** Hyderabad

**Quantity:**



## Ingredients

| Ingredient                      | Quantity |
|---------------------------------|----------|
| • 2 bay leaves                  | 4        |
| • 5 tablespoons coriander seeds |          |
| • 2 tablespoons whole pepper    |          |
| • 2 tablespoons celery          |          |
| • 2 tablespoons cumin seeds     |          |
| • 6 cardamom                    |          |
| • 1 large cardamom              |          |
| • 3 mace                        |          |
| • 3 stone flowers               |          |
| • 3 star anis                   |          |
| • 1/4 small Spoon Nutmeg Powder |          |
| • 2 inch Cinnamon               |          |
| • 5 Long                        |          |

## Preparation

- To make Biryani Masala Powder recipe, firstly put coriander seeds, whole black pepper in a pan and roast it well for 10 to 15 seconds.
- Now add cumin, long, cinnamon and roast it for 10 seconds.
- After 10 seconds, add bay leaves, celery, cardamom, big carda.

## Macronutrients

| Calories (kcal) | Protein (g) | Carbs (g) | Fat (g) | Fiber (g) | Sugar (g) |
|-----------------|-------------|-----------|---------|-----------|-----------|
| 6               | 0           | 1         | 0       | 0         | 0         |