

Recipe Name: Maharashtrian Goda Masala Powder Recipe

Diet Type:

Course: Dessert

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 500 grams Coriander (Dhania) Seeds	200
• 100 grams Cumin seeds (Jeera)	
• 10 grams Cinnamon Stick (Dalchini)	
• 10 grams Whole Black Peppercorns	
• 10 grams Cloves (Laung)	
• 10 grams Bay leaves (tej patta)	
• 10 grams Dagad phool (/pathar phool/black stone flower)	
• 10 grams Nagkesar/cassia buds	
• 10 grams Ajwain (Carom seeds)	
• 10 grams Asafoetida (hing)	
• 20 grams Dried turmeric	
• 10 grams Methi Leaves (Fenugreek Leaves)	
• 100 grams Sesame seeds (Til seeds)	
• 125 grams Dessicated Coconut	
• 10 grams Poppy seeds	
• 125 grams Red Chilli powder	
• 3-4 tablespoons Salt	
• 5-6 tablespoons Sunflower Oil	

Preparation

- To begin making the Goda Masala Recipe, first place a large pan/wok/kadai on a medium heat to roast all the ingredients.
- Take care to keep the heat consistent and moderate so as not to burn any of the ingredients.
- When each of the ingredients is roasted till aromatic, remove it in a separate container/wide plate and place it aside to cool.



- Drizzle very little oil into the warm kadai and once again gently and separately roast the ingredients listed one by one.
- You can club a few spices together such as the cloves, peppercorn, nagkesar etc.
- Take them out in containers/wide plates and set them aside to cool.
- Next, in a mixer-grinder, grind all the the dry roasted spices together in a batch.
- Then grind all the ingredients roasted in oil together in another batch.
- In a large wide pan, mix the two batches of ground spices together.
- Using a large spoon fold the mixture repeatedly so that the spices are uniformly blended.
- Next, add in the chilli powder and salt.
- If using turmeric powder add that too at this stage.
- Mix well once again.
- If you wish, you can once again place the mixed spices in the grinder and pulse once more to ensure perfect blend.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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