

Recipe Name: Malvani Masala Powder Recipe

Diet Type:

Course: Snack

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 6 dry red chillies	4
• 2 tbsp coriander seeds	
• 1 tbsp whole black pepper	
• 1 tbsp fennel seeds	
• 1 tbsp cumin seeds	
• 2 tbsp poppy seeds	
• 5 mace	
• 5 long	
• 3 inch cinnamon	
• 2 star anis	
• 3 Stone Flower	
• 1 Tbsp Nutmeg Powder	
• 2 Tsp Turmeric Powder	
• 1 Tsp Asafoetida	

Preparation

- To make Malvani Masala Powder recipe, firstly put coriander seeds, cumin, fennel, whole black pepper, poppy seeds in a pan and roast it for 2 minutes.
- Add the flowers, nutmeg powder, turmeric powder, asafoetida and cook for 3 minutes.
- Let it cool and grind it in a mixer grinder.

Macronutrients

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