



Ingredients:

10
minutes



- 2 tbsp Ground cumin
- 2 tbsp Ground coriander
- 1 tbsp Paprika
- 1 tbsp Ground cinnamon
- 1 tbsp Ground turmeric
- 2 tsp Ground ginger
- 2 tsp Ground cardamom
- 1 tsp Ground allspice
- 1 tsp Ground nutmeg
- 1 tsp Black pepper
- ½ tsp Ground cloves
- ½ tsp Cayenne pepper
- 1 tsp Sea salt

Instructions:

1. Check that all spices are fresh and aromatic — old spices mean a flat blend.
2. Add all ingredients to a wide bowl: cumin, coriander, paprika, cinnamon, turmeric, ginger, cardamom, allspice, nutmeg, black pepper, cloves, cayenne and sea salt.
3. Mix thoroughly until the colour and texture are completely even throughout.
4. Taste a small pinch and adjust the cayenne to your preference.
5. Transfer to a clean, airtight spice jar. Store in a cool, dark and dry place for up to 12 months.

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