Indian cuisine is celebrated for its complex and aromatic spice blends. Common spices include cumin, coriander, turmeric, cardamom, cloves, cinnamon, mustard seeds, and fenugreek. These spices are often toasted to release their essential oils and ground fresh for maximum flavor. Garam masala, a key blend, combines several spices and is added towards the end of cooking for a fragrant finish. The skillful layering of spices creates the rich and diverse flavors that define Indian dishes.