GODA MASALA

Ingredients:

Coriander seeds – 250gms

Cumin seeds – ¾ medium sized cup

Dry coconut – 2 medium sized cups grated coconut

Sesame seeds – 200gms

Bay leaves – 50gms

Cinnamon sticks – 50gms

Clove – 50gms

Black stone flower – 50gms

Messua ferrea (nagkesar) – 50gms

Caraway seeds (Shahi jeera) – 50gms

Red chili – 10 – 15

Salt – as per taste

Method:

Excluding coconut and sesame seeds; dry roast rest of the ingredients.

Remove them and place them in a mixer grinder. Make a fine powder.

Dry roast coconut and sesame seeds separately. Now, add these two ingredients to the fine powder and grind again. Move this powder into a container and add salt as per your taste. Mix it well.

Now the goda masala is ready for use. Store in an airtight container.