

Queen Masala

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Ingredients: *Coriander seeds, Cumin, Fenugreek seeds, Cinnamon, Clove, Cardamom, Black pepper*

Instructions: *This queen of all spice mixes can enhance the taste of any dish. Add 1/2 tsp Queen Masala for 2 servings to whether rice, lentils or just vegetables or meat. Stir on a low flame for 3 mins. Keep covered for at least 5 minutes, so that the dish retains the flavour and aroma of Queen Masala. In a few minutes, your favourite, delicious dish is ready to eat.*

Golden Latte



Ingredients: Turmeric, Clove, Cardamom, Black pepper, Cinnamon, Ginger powder, Nutmeg

Instructions: This healthy curcuma-based mix delivers the energy boost for the fit and disease-free lifestyle. Add spice mix to 1 cup of milk (almond, cashew, rice milk, etc.), 1/4 teaspoon turmeric ginger tea powder, maple syrup or honey for sweetening.

Chai Masala



Ingredients: Clove, Cardamom, Black pepper, Cinnamon, Ginger powder, Nutmeg

Instructions: This spice mix is used in your favorite black or herbal tea is good for the respiratory tract, relieves cold, cough, viral infections and improves digestion. 1 Cup of hot water, 1/4 tsp Chai masala, add honey as per taste; OR 3/4 cup water, 1/2 cup of milk, 1/4 teaspoon chai masala, 1 bag of black tea, add sugar as per taste, let it simmer for 3 minutes. This can also be used in different desserts like miki rice, cakes, puddings.

Garam Masala



Ingredients: *Shah jeera, Cumin, Black pepper, Clove, Bay leaves, Cardamom, Black cardamom, Cinnamon, Javitri, Starflower, Nagkesar, Nutmeg, Pipli*

Instructions: *This popular spice blend literally means “hot mixed spices” where “hot” doesn’t mean spicy but rather refers to the Ayurvedic concept of warm spices which elevate the body’s temperature and increase metabolism. Sprinkle a pinch of garam masala to make food flavorful. To make any vegetable curry, biryani, meat curries add 1/2- 3/4 tsp of garam masala for 3 servings.*

Curry Masala



Ingredients: *Cumin Seeds, Black Cumin Seeds (Shah Jeera), Dry Red Chillies, Coriander Seeds, Peppercorns, Yellow Mustard Seeds, Green Cardamom, Black Cardamom, Fenugreek Seeds, Cinnamon, Star Anise, Mace(Javitri), Turmeric Powder, Rock Salt, Dry Ginger, Nutmeg.*

Instructions: *This spice mix brings all the flavors of Indian curry cuisine to your table. Add 1/2 tsp curry masala for 2 servings to make spicy vegetable curry or meat curry. Stir on a low flame for 3 mins. Keep covered for atleast 5 minutes, so that the dish retains the flavour and aroma of Curry masala. In a few minutes, your favourite, delicious dish is ready to eat.*

Finger Food Masala



Ingredients: Cumin, Fennel, Dry mango powder, Black salt, Black pepper, Aesafodita, Ginger powder, Mint

Instructions: This zingy, tangy, and lightly hot spice mix adds a boost of flavor when sprinkled on finger food or your grilled masterpieces. Just add a pinch of finger food masala to yogurt, salad, fruits, fried potatoes, lemonade or any dish to enhance the flavour.

Raclette Tikka Masala



Ingredients: Cumin, Black pepper, Nutmeg, Mustard, Kashmiri mirch, Onion powder, Fenugreek, Garlic powder

Instructions: This spice blend is specially created to bring Indian flavours with ayurvedic concept to the Swiss speciality Raclette to digest the cheese. Sprinke 1/2 tsp of Racelette Tikka Masala on top of your favorite Cheese creation.

Lentil Masala



Ingredients: Cumin, Mustard seeds, Cloves, Cinnamon, Black peppercorns, Asafoetida, Coriander, Turmeric

Instructions: This spicemix not only enhances the taste of any lentil-based dish or soup. Add 1/2 tsp lentil masala for 2 servings to lentils or khichri. Stir on a low flame for 3 mins. Keep covered for atleast 5 mins, so that the dish retains the flavour and aroma of lentil masala.

Tandoori Masala



Ingredients: Coriander, Cumin, Fennel, Kashmiri mirch, Nutmeg, Turmeric, Cardamom, Cinnamon, Black pepper, Cloves, Fenugreek leaves, Onion Powder, Ginger powder, Garlic powder, Salt

Instructions: This flavorful mix is perfect for grilled and roasted meat and vegetarian dishes, not just for those dishes coming from the traditional Tandoori clay oven. Add to your grill marinade, or sprinkle 1/2 tsp Masala on grilled or roasted dishes.