Roasted Curry Powder

Ingredients

Lemon Grass Stalk	6cm
Cinnamon	1 stick
Coriander Seeds	½ cup
Curry Leaves	10
Rampe/Pandanus Leaf	10cm cut into quarters
Cardamon Pods	2
Cloves	3
Cumin Seeds	¼ cup
Fennel Seeds	¼ cup
Pepper Seeds	1 tsp

Method

- You may wish to oven dry curry leaves, coriander, cardamom pods and rampe first.
- On medium heat, place lemongrass and the cinnamon stick and toss gently until golden brown for about 3 minutes
- Then add coriander seeds, curry leaves, rampe, cardamom and cloves and brown for another minute.
- Remove from heat and add cumin, fennel and toss through the other ingredients. These cook with the heat of the pan
- Place in a food processor and blend until powder or you can grind the ingredients with a pestle and mortar.