

Al's Mix Powder

Revelation time: there are a bunch of BIR techniques used in curry cookery. "BIR?", I hear you ask. BIR = British Indian Restaurants. One of the main exponents of these is Al of Al's Kitchen on YouTube. Al is a jolly Londoner with a curry fetish.

This is a spice mix that he uses frequently. I've halved the quantities 'cos the original makes a lot, which is fine if you eat curry every day of the week. Well, why not?

Planning

| | |
|---------------|--------|
| serves: | n/a |
| prep time: | 5 mins |
| cooking time: | n/a |

Ingredients

2 tbs ground turmeric
3 tbs ground coriander
3 tbs mild) Madras powder
1 tbs ground cumin
½ tbs garam masala
2 tbs turmeric powder
¼ tsp hot chilli powder

Method

Stir everything together well in a glass bowl and decant into a sealed jar to keep.