

Madame Thermomix's Colombo Spice Powder

The unusual addition of toasted rice give this spice mix a nutty flavour while also thickening your curries, soups and stews. Makes about a cup of seasoning, or enough to fill a jam jar.

Ingredients

50 g uncooked white rice
25 g whole cumin seeds
15 g whole coriander seeds
5 g black mustard seeds (or yellow or brown)
5 g black peppercorns
10 g fenugreek seeds
1 tsp whole cloves
30 g ground turmeric

Method

1. Toast the first group of rice and spice ingredients 5 minutes/Varoma setting/Speed Spoon/Reverse Blade Setting/**Measuring Cup OFF**. Tip onto a plate to cool for 5 minutes or so. *Make yourself a cup of tea or coffee ;-)*
2. Grind the cooled rice and spices 30 seconds/Speed 10. Weigh in the turmeric and stir 5 seconds/Speed 3.

Madame Thermomix's Top Tips:

- This recipe makes about a cup of deliciously fragrant seasoning. Your Colombo powder will keep for several months in a sterilised airtight jar, container, or zip-sealed plastic bag. You could re-use a couple of empty spice jars you may have saved for just such an occasion.
- Use a pastry brush to get the last of your ground spices out of your TM bowl.
- Use a funnel or a jam funnel to direct the spice into your jar.

Bon appétit !