

## Berberere Spice Mix

**Season:** All

**Makes:** Approximately ¼ cup

**Recipe source:** Eva and Maria Konescny from Gewürzhaus ([www.gewurzhaus.com.au](http://www.gewurzhaus.com.au))

### Equipment:

metric measuring spoons  
small heavy-based frying pan  
wooden spoon  
mortar and pestle  
jar with lid for storage

### Ingredients:

2 tsp cumin seeds  
4 cloves  
¾ tsp cardamom pods  
½ tsp black peppercorns  
¼ tsp whole allspice  
1 tsp fenugreek seeds  
½ tsp coriander seeds  
8 small dried red chillies, stems removed  
1 tsp ground ginger  
¼ tsp turmeric  
1 tsp salt  
2½ tbsp paprika  
⅛ tsp ground cinnamon  
⅛ tsp ground cloves



### What to do:

1. Toast the cumin seeds, cloves, cardamom pods, peppercorns, allspice, fenugreek seeds and coriander seeds in the small frying pan over a low–medium heat for about 2 minutes, stirring constantly.
2. Remove from the pan and set aside to cool for 5 minutes.
3. In the mortar and pestle, finely grind the toasted spices and the chillies. Mix in the remaining ingredients. Discard the cardamom pods.
4. Store the spice mix in a well-sealed jar in the fridge. It will keep for up to 2 months.