

FRIES FINGER CHIPS MASALA

The background features a collage of various spices and herbs. At the top left, there is a red decorative corner. The main area is filled with images of coriander seeds, cumin seeds, fennel seeds, cinnamon sticks, green leaves, and a purple flower. A large, textured splash of red and orange powder is visible in the lower right quadrant. The bottom right corner has a red decorative corner.

Coriander seeds	250 gm
Cumin seeds	100 gm
Fried brown dry onions	250 gm
Fennel seeds	125 gm
Black salt powder	125 gm
Fresh Desi garlic powder	250 gm
Chicken powder	250 gm
Citric acid (tatri)	60gm
Chili flakes	125 gm
Garam Masala powder	30 gm
Mix and Grand	

ACHAR GOSHT MASALA

The background features a collage of various spices and herbs. At the top left, there are several whole, light-brown mustard seeds. In the center, there is a bunch of fresh green dill. To the right, two cinnamon sticks are shown, one partially overlapping the other. Below them are several green, serrated leaves, likely fenugreek. At the bottom left, there are purple basil leaves. In the bottom center, there are more green dill leaves and a few whole, light-brown mustard seeds. The background is decorated with splatters of orange, red, and yellow, suggesting ground spices.

Coriander seeds	1.5 kg
Fennel seeds	1kg
Mustard seeds	1kg
Fenegeery seeds	1kg
Turmeric powder	500gm
Citric acid	100gm
Garam masala powder	100gm
Fresh garlic	250gm
Grand cutter style	
Next	
Chili flicks	250gm touch
3 tablespoon per KG salt to taste	

PAKORA MASALA

The background features a collage of various spices and herbs. At the top left, there are two whole onions. In the center, there is a bunch of fresh green coriander leaves. To the right, there are two cinnamon sticks and a single green leaf. At the bottom left, there are purple basil leaves and another bunch of green coriander leaves. At the bottom right, there are two more onions. The background is decorated with splatters of orange, red, and yellow, suggesting ground spices.

Coriander seeds	500gm
Fenegeery leafs	250gm
Carom seeds	250gm
Turmeric	250gm
Cumin seeds	135gm
Pomegranate seeds dry	250gm
Chili flakes	375gm
Grand cutter style	
Cumin seed 5tbsp	
Carom seeds	30gm
Solid touch ready	

TAWA KALAJI MASALA



Chili flakes) red round chili) small red chili mix	125 gm
Turmeric powder	125 gm
Coriander seed	250 gm
Fenegeery leafs start	100 gm
Carom seeds	75 gm
Fried onion	125 gm
Fresh garlic	80 gm
Garam masala powder	50gm
Mix grand	
Next add	
Cumin seeds	10 gm
Black paper corn touch	10 gm
3 tablespoons per KG	
Recommended	
Total weight :	2.19 kg

GREEN CHILLY FRY MASALA

The background features a collage of various spices and herbs. At the top left, there are green coriander leaves. In the center, there are two cinnamon sticks and a bunch of green coriander. To the right, there are several green leaves, possibly curry leaves. At the bottom, there are more green coriander leaves and a few white, bulbous items, possibly garlic or shallots. The overall color palette is warm, with shades of orange, red, and green.

Coriander seeds cutter	1 kg
Dry, Mango powder	1 kg
Chili flicks cutter	250 g
(Mix Garam Masala solid)	
Funnel seeds	20 g
Cumin seeds	200 g
Cinnamon sticks	30g
Star Anise	20g
Black cardamom	20g
Cloves	20g
Black pepper corn seeds	20g
Chat masala powder	500g
Citric acid	60g
Grand it cutter	
Ready	

Biryani Masala Recipe



Red chili powder	500 gm
Coriander seed	500 gm
Brown onion fried	500gm
Salt	500 gm
Cumin seed	250 gm
Chicken powder	500 gm
Garam masala	250 gm
Garam masala ingredient	
Cumin	
Star anise	
Black cardamom	
Maze	
Nutmeg	
Cloves	
Black pepper seeds	
Total 250 g to make masala powder	
Bay leaf	50 gm
Green cardamom	20 p
Fennel seeds	375gm
Turmeric powder	500 gm
Star anise water white	50 ML
Star anise brown water	5 tbs
Touch of oil Mix well (Grande it again Mixwell)	
Add solid	
Aloo Bukhara	1k
Cinemom stick	30gm
Cloves	30 gm
Black pepper corn seed	300g
Star anise	30gm
Solid Green cardamom	20 piece
Bay Leafs as per required mix well.	
Net weight total	5.365 kg .

DAHI VADA MASALA



Coriander seeds	1 kg
Amchur powder	1 kg
Cumin seeds	250 g
Brown crispy fried onions	500g
Chili flakes	500 g
Desi fresh garlic	250 g
Carom seeds	250 g
Chicken powder	1 kg
Garam masala powder	125 g
Black salt	125 g
Citric acid	200 g
Mix well grand it cutter	
Ready	

TANDOORI MASALA



Coriander seed	1 kg
Fennel seeds	100gm
Red chilli Powder	150 gm
Kasoori Methi	80 gm
Black salt powder	125 gm
Turmeric powder	150 gm
Raw Dry Ginger powder	50 gm
Solid Garam masala to make powder	
Mace	5 pc
Black cardamom	15pc
Star Anis	15 pc
Nutmeg	5 pc
Cloves's	20 gm
Black pepper corn seeds	20 gm
Cumin seeds	30 gm
Green cardamom	10 pc
Cinnamon sticks	10 pc
Bay leaves	8 pc
Dry red chillies solid	25 gm
Mix and Grand	
Add food color if you want	
Torch off	
(Black pepper cornseeds,cloves,cumin seeds total 25gm)	

Total weight : 2.19 kg

QORMA MASALA

The background of the page is a collage of various spices and herbs. It includes green coriander leaves, purple basil leaves, cinnamon sticks, bay leaves, and a whole onion. There are also splatters of orange and red powder, likely turmeric and chili powder, scattered across the white background. The overall aesthetic is fresh and aromatic.

Coriander seeds	1kg
Red chili powder	375gm
Turmeric powder	500gm
Fried onion	500gm
Black salt	250gm
Cumin seeds	
Chicken powder	500gm
Bay Leafs	50gm
Dry mango powder	250gm
Fennel seeds	250gm
Cinnamon sticks	50gm
Black pepper corn seeds	50gm
Cloves	25gm
Mice and nutmeg	80gm
Green cardamom	20gm
Maxwell	
Next add	
Star anise White water bottle	200ml
Star anise Essen	4tbsp
Mix grand Next	
Black peppercorn seeds	50gm
Cumin seeds	50gm
Cloves	50gm
Green cardamom	25pc
Touch mix well and it's ready	

MIX CURRY MASALA

The background features a collage of various spices and herbs. On the left, there are purple basil leaves and green dill. In the center, there are green dill and two cinnamon sticks. On the right, there are green basil leaves and a single clove. The bottom right corner shows a pile of red chili powder and a single clove. The overall theme is a mix of aromatic spices used in Indian cuisine.

Coriander seeds	2kg
Fried onion	1.5kg
Garham masala powder	500gm
Cumin seeds	250gm
Red chili powder	1kg
Turmeric powder	1.kg
Chicken powder	1.5kg
Fresh garlic	375gm
Yellow color	25gm
Red color	20gm
Maxwell	
Next	
Black peppercorn seeds	100gm
Cumin seeds	100gm
Cloves	50gm
3 tablespoon per KG	

KADAHAI MASALA

The background features a collage of various spices and herbs. At the top left, there's a red decorative corner. The main area is filled with illustrations of coriander leaves, bay leaves, cinnamon sticks, cloves, and turmeric powder. A large, vibrant purple flower is positioned in the lower-left quadrant. The bottom right corner has a red decorative corner. The text is arranged in a list format on the left side of the page, with corresponding measurements on the right.

Coriander seeds	250gm
Red chili powder	125gm
Cumin seeds	25gm
Bay Leafs	10pc
Black peppercorn seeds	15gm
Cloves 10gm	
Cinnamon sticks	100gm
Mice+nutmeg	10gm
Turmeric	125gm
Carom seeds	50gm
Dry ginger powder	30gm
Fresh garlic	
Grand cutter style	
Next	
Cloves	
Black peppercorn seeds	
Cumin seeds	
Touch solid	
Ready	

NIHARI MASALA



Red chili powder	500gm
Coriander	500gm
Turmeric	130gm
Funnel seeds	250gm
Raw dried ginger powder	125gm
Cumin seeds	60gm
Bay Leafs	25gm
Fenegeery leafs	25gm
Black cumin seeds	60gm
Chicken powder	250gm
Garam masala solid	
4pc mice + nutmeg	
Cloves	
Black pepper corn seeds	
Green cardamom	10pc
Staranie	
Long paper pupil	50gm
Yellow color	25gm
Grand	
Next	
Cumin seeds	30gm
Black peppercorn seeds	30gm
Cloves	30gm
Touch solid mix well ready	

CHAAT MASALA

The background features a collage of various spices and herbs. On the left, there is a pile of yellow-orange powder. In the center, there are green coriander leaves and a purple basil leaf. On the right, there are two cinnamon sticks and a green leaf. At the bottom, there are several pieces of white onion and a red chili powder pile. The overall aesthetic is clean and fresh, with a white background and red accents in the corners.

Coriander seeds	500gm
Red chili powder	250gm
Cumin seeds	125gm
Fried onion	500gm
Black salt	250gm
Carom seeds	125gm
Citric acid	70gm
Chicken powder	500gm
fresh garlic	250gm
Mix grand fine powder	

KABAB MASALA

The background features a collage of various spices and herbs. At the top left, there are several whole garlic cloves. In the center, there is a bunch of fresh green coriander leaves. To the right, there are two cinnamon sticks and a single green leaf. At the bottom left, there are purple basil leaves and more coriander. At the bottom right, there are more garlic cloves. The background is decorated with splatters of orange, red, and yellow, suggesting ground spices.

Coriander seeds	1kg
Cumin seeds	250gm
Garam masala	125gm
Carom seeds	250vm
Fenegeery leafs	250gm
Fresh garlic	375gm
Pomegranate seeds	500gm
Mix grand cutter	
Next	
Chili flakes	375gm touch
3 tablespoon per KG salt to taste	

CHICKEN TIKKA MASALA

The background features a collage of various spices and herbs. On the left, there are purple basil leaves and green dill. In the center, there are green dill stalks and two cinnamon sticks. On the right, there are green bay leaves and a single clove. The bottom right corner shows a large pile of red chili powder. The overall aesthetic is clean and fresh, with a white background and red accents in the corners.

Coriander seeds	1kg
Red chili powder	500gm
Turmeric powder	500gm
Carom seeds	125gm
Chicken powder	250gm
Cumin seeds	125gm
Garam masala powder	170gm
fresh garlic	250gm
Bay Leafs	15gm
Red food color	25gm
Mix grand	
Next solid touch	
Cumin seeds	30gm
Black pepper corn seeds	25gm
Cloves	10gm ready

Nihari masala

The background features a collage of various spices and herbs, including red chili powder, coriander, turmeric, funnel seeds, raw dried ginger powder, cumin seeds, bay leaves, fenugreek leaves, black cumin seeds, chicken powder, garam masala solid, 4 pieces of mace and nutmeg, cloves, black pepper corn seeds, green cardamom, staranise, long paper pupil, yellow color, grand, next, cumin seeds, black peppercorn seeds, and cloves. The ingredients are arranged in a circular pattern, with some items like cinnamon sticks and bay leaves prominently displayed.

Red chili powder	500gm
Coriander	500gm
Turmeric	130gm
Funnel seeds	250gm
Raw dried ginger powder	125gm
Cumin seeds	60gm
Bay Leafs	25gm
Fenegeery leafs	25gm
Black cumin seeds	60gm
Chicken powder	250gm
Garam masala solid	
4pc mice + nutmeg	
Cloves	
Black pepper corn seeds	
Green cardamom	10pc
Staranie	
Long paper pupil	50gm
Yellow color	25gm
Grand	
Next	
Cumin seeds	30gm
Black peppercorn seeds	30gm
Cloves	30gm
Touch solid mix well ready	

PULAO MASALA RECIPE



RCardamom seed	500 gm
fennel seed	250gm
Cumin seeds	125 gm
Solid Garam Masala to make powder	
Black peppercorn	20 gm
Black cardamom	10 gm
Cloves	20 g
Cinnamon sticks	20 gm
Maze 5 pic Nut mage 7pc all together	20 gm
Bay Leafs as per required	
White paper corn seeds	50 gm
Chili flakes	100 gm
Mix and grand	
Add solid	
Cumin seeds	10 gm
Cloves	10 gm
Black papper corn	10gm
Fennel seeds	10 gm
Aloo Bukhara as per required	
chili powder(optional)	
Total	1220 gm Masala