

Maharashtrian Authentic Masala Blends

TECHNICAL FORMULATION & INGREDIENT SPEC SHEET

Important Technical Distinction

These two recipes represent distinct classes of Maharashtrian spice blends. **Blend 1 (Kala Masala)** is a dry, highly aromatic powder designed for everyday shelf-stable storage and clean broths like Amti. **Blend 2 (Kanda-Mirchi Ghati Masala)** is a heavy, moisture-rich, deep-fried blend using fresh onions and high oil ratios, ideal for robust, semi-gravy regional dishes.

1. Traditional Dry Kala Masala Blend

A classic dry spice formulation tailored for traditional Amti, lentils, and light rassa curries.

INGREDIENT PROFILE	SPECIFICATION / QTY
Coriander Seeds (Dhane)	200 gm
Grated Dry Coconut (Suka Khobare)	100 gm
Dry Red Chillies (Guntur / Lavangi variety)	100 gm
Star Anise (Chakriphool)	15 gm
Black Peppercorns (Kali Miri)	15 gm
Cloves (Lavang)	15 gm
Cinnamon Sticks (Dalchini)	15 gm
White Sesame Seeds (Pandhre Teel)	15 gm
Mace (Javitri / Jaypatri)	10 gm
Bay Leaves (Tamalpatra)	10 gm
Black Cardamom (Masala Velchi)	10 gm
Stone Flower (Dagadphool)	10 gm
Sichuan Pepper (Triphala)	10 gm
Caraway Seeds (Shah Jira)	10 gm
Poppy Seeds (Khaskhas)	10 gm
Dry Ginger (Sunth)	5 gm
Whole Turmeric Sticks (Halkund)	3 pcs
Edible Oil (Tel)	As needed

Processing Note: Dry roast ingredients systematically based on volatile oil content. Allow to cool completely to ambient room temperature before milling into a fine powder. Store in an airtight container to prevent loss of aromatic top notes; retains peak potency for up to 12 months. Perfect for standard Amti profile calibration.

2. Commercial Kanda-Mirchi Ghati Masala

A high-yield, high-intensity regional wet-blend variant optimized for deep pungency and texture.

INGREDIENT PROFILE	SPECIFICATION / QTY
Fresh Onions (Kanda)	1.5 kg
Dry Red Chilies (Vangi Mirchi variety)	1.0 kg
Dry Coconut (Khobare)	500 gm
Edible Oil (Tel)	400 gm
Coriander Seeds (Dhane)	250 gm
Salt (Miit) - Serves as Preservative	200 gm
Poppy Seeds (Khaskhas)	150 gm
Cumin Seeds (Jire)	100 gm
Stone Flower (Dagadphool)	50 gm
Carom Seeds (Ova)	50 gm
Turmeric Sticks (Halkund)	50 gm
Star Anise (Chakriphool)	20 gm
Nagkesar (Nakeshwari)	20 gm
Bay Leaves (Tamalpatra)	20 gm
Fennel Seeds (Badishep)	20 gm
Black Cardamom (Mothi Velchi)	20 gm
Green Cardamom (Hirvi Velchi)	20 gm
Mace (Javitri)	20 gm
Caraway Seeds (Shahjire)	20 gm
Asafoetida Lumps (Khada Hing)	20 gm
Dry Ginger (Sunth)	20 gm
Fenugreek Seeds (Methya)	20 gm
Sichuan Pepper (Triphala)	20 gm
Cinnamon Sticks (Dalchini)	20 gm
Cloves (Lavang)	10 gm
Black Peppercorns (Kali Miri)	10 gm
Nutmeg (Jayfal)	2 pcs

Processing Note: Onions must be thinly sliced and deep-fried until deep golden-brown/charred to achieve the signature dark profile without introducing acidity. The exceptionally high coconut and onion ratio yields a rich, naturally thick

paste-like body. The 200g salt allocation serves as a functional antimicrobial barrier to ensure stability despite the high moisture load from the onions.

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