

Commercial-Grade Homemade Indian Spice Blends

A comprehensive formulation guide for 8 signature market-style masala blends.

FORMULATION GUIDE

ROAST • GRIND • SIEVE • STORE

Professional preparation note

For best commercial-style consistency, roast whole spices gently and separately where needed, cool completely before grinding, and sieve the finished powder. Store in an airtight, food-safe container away from heat, light, and moisture.

1. Market-Style Kitchen King Masala

A versatile North Indian base with a warm aromatic profile, thickening binder, and subtle savory tang.

Ingredients

Ingredient	Quantity
Coriander seeds (Sabut Dhaniya)	4 tbsp (25 g)
Cumin seeds (Jeera)	2 tbsp (15 g)
Fennel seeds (Saunf)	1 tbsp (8 g)
Black peppercorns (Kali Mirch)	1 tbsp (8 g)
Green cardamom (Hari Elaichi)	10–12 pods
Black cardamom (Badi Elaichi)	2 pods (seeds only)
Cloves (Laung)	10–12 pieces
Cinnamon stick (Dalchini)	2 inches
Mace (Javitri)	1 flower
Star anise (Chakra Phool)	1 small piece
Bay leaves (Tej Patta)	2 small (torn)
Fenugreek seeds (Methi Dana)	1/2 tsp
Mustard seeds (Rai/Sarson)	1/2 tsp
Poppy seeds (Khus Khus)	1 tsp
Chana dal	1 tbsp (binder/body)
Dry mango powder (Amchur)	1.5 tbsp
Turmeric powder (Haldi)	1 tbsp
Kashmiri red chilli powder	1.5 tbsp
Dry ginger powder (Saunth)	1 tsp
Kasuri methi	1 tbsp
Black salt (Kala Namak)	1 tsp
Regular salt	1/2 tsp
Asafoetida (Hing)	1/2 tsp
Nutmeg powder (Jaiphal)	1/4 tsp

Method & Roasting Guidelines

1. Dry roast the chana dal on low heat for 1–2 minutes until pale golden. Add coriander, cumin, fennel, cinnamon, cloves, bay leaves, and black peppercorns. Roast for 2–3 minutes.
2. Add green cardamom, black cardamom seeds, mace, star anise, mustard, poppy, and fenugreek seeds. Roast for 45–60 seconds on low.
3. Turn off heat; toss in kasuri methi in residual heat for 30 seconds.
4. Cool completely, transfer to a grinder with all remaining powders and salts, pulse until fine, and sieve before storing.

2. Homestyle Sabji Masala

An everyday dry sabzi and dal enhancer with clean pepper heat, hing, and amchur.

Ingredients

Ingredient	Quantity
Coriander seeds (Sabut Dhaniya)	4 tbsp (24 g)
Cumin seeds (Jeera)	2.5 tbsp (20 g)
Black peppercorns (Kali Mirch)	1 tbsp (8 g)
Fennel seeds (Saunf)	1 tsp (3 g)
Dry red chillies (Byadagi/Kashmiri)	4–5 whole
Cloves (Laung)	6–8 pieces
Cinnamon stick (Dalchini)	1-inch piece
Green cardamom (Hari Elaichi)	4 pods
Black cardamom (Badi Elaichi)	1 pod (seeds only)
Bay leaf (Tej Patta)	1 leaf (torn)
Fenugreek seeds (Methi Dana)	1/4 tsp
Turmeric powder (Haldi)	1.5 tbsp (12 g)
Dry mango powder (Amchur)	1.5 tbsp (12 g)
Dry ginger powder (Saunth)	1 tsp (3 g)
Kasuri methi	1 tbsp
Asafoetida (Hing)	1/2 tsp
Black salt (Kala Namak)	1/2 tsp
Regular salt	1/2 tsp

Method & Roasting Guidelines

1. Roast coriander, dry red chillies, cumin, black peppercorns, cinnamon, cloves, and bay leaf for 2–3 minutes on low flame.
2. Add fennel, green cardamom, black cardamom seeds, and fenugreek seeds; roast for 45 seconds.
3. Turn off heat, stir in kasuri methi for 20 seconds.
4. Cool completely, combine with ground spices/salts, pulse to a fine powder, and sieve.

3. Punjabi Chole Masala

Dark-roasted, sour, and pungent blend with dried pomegranate seeds and digestive ajwain.

Ingredients

Ingredient	Quantity
Coriander seeds (Sabut Dhaniya)	4 tbsp (24 g)
Cumin seeds (Jeera)	2.5 tbsp (18 g)
Dried pomegranate seeds (Anardana)	3 tbsp (25 g)
Dry red chillies (Kashmiri/Byadagi)	5–6 whole
Black peppercorns (Kali Mirch)	1 tbsp (8 g)
Ajwain (Carom seeds)	1 tsp (3 g)
Black cardamom (Badi Elaichi)	3 pods (seeds only)
Green cardamom (Hari Elaichi)	6 pods
Cloves (Laung)	8–10 pieces
Cinnamon stick (Dalchini)	2 inches
Bay leaves (Tej Patta)	2 leaves (torn)
Mace (Javitri)	1 blade
Fenugreek seeds (Methi Dana)	1/4 tsp
Dry mango powder (Amchur)	2 tbsp (16 g)
Dry ginger powder (Saunth)	1 tsp (3 g)
Black salt (Kala Namak)	1 tsp (5 g)
Kasuri methi	1.5 tbsp
Asafoetida (Hing)	1/2 tsp
Regular salt	1/2 tsp
Nutmeg (Jaiphal)	1/4 tsp, freshly grated

Method & Roasting Guidelines

1. Slow-roast coriander, cumin, dry red chillies, peppercorns, cinnamon, cloves, bay leaves, mace, and cardamoms until deeply browned and nutty (3–4 minutes).
2. Add anardana, ajwain, and fenugreek seeds; stir for 60–90 seconds until anardana turns crisp.
3. Turn off flame, add kasuri methi for 20 seconds.
4. Cool completely. Grind with amchur, saunth, salts, hing, and nutmeg to a slightly rustic/gritty powder.

4. Veg All-in-One Masala

A comprehensive multipurpose curry base with roasted dal thickener and savory aromatics.

Ingredients

Ingredient	Quantity
Coriander seeds (Sabut Dhaniya)	4 tbsp (25 g)
Cumin seeds (Jeera)	2.5 tbsp (18 g)
Fennel seeds (Saunf)	1 tbsp (8 g)
Black peppercorns (Kali Mirch)	1 tbsp (8 g)
Dry red chillies	6–8 whole
Cloves (Laung)	8–10 pieces
Cinnamon stick (Dalchini)	2 inches
Green cardamom (Hari Elaichi)	6 pods
Black cardamom (Badi Elaichi)	2 pods (seeds only)
Bay leaves (Tej Patta)	2 small
Mace (Javitri)	1 blade
Star anise (Chakra Phool)	1/2 flower
Mustard seeds (Rai)	1/2 tsp
Fenugreek seeds (Methi Dana)	1/4 tsp
Roasted chana dal (Dalia)	1.5 tbsp (12 g)
Kashmiri red chilli powder	1.5 tbsp (12 g)
Turmeric powder (Haldi)	1 tbsp (8 g)
Dry mango powder (Amchur)	1.5 tbsp (12 g)
Dry ginger powder (Saunth)	1 tsp (3 g)
Garlic powder	1 tbsp (optional)
Onion powder	1 tbsp (optional)
Kasuri methi	1.5 tbsp
Black salt (Kala Namak)	1 tsp (5 g)
Regular salt	1 tsp
Asafoetida (Hing)	1/2 tsp
Nutmeg powder (Jaiphal)	1/4 tsp

Method & Roasting Guidelines

1. Toast roasted chana dal lightly for 1 minute; set aside.
2. Roast coriander, chillies, cumin, peppercorns, cinnamon, cloves, and bay leaves on low for 2–3 minutes.
3. Add fennel, cardamoms, mace, star anise, mustard, and fenugreek seeds; roast for 45–60 seconds.
4. Turn off heat, add kasuri methi for 30 seconds.
5. Cool, blend with chana dal, ground spices, garlic/onion powders, and salts until fine; sift and store.

5. Mumbai Street-Style Pav Bhaji Masala

Fennel-forward, vibrant, and tangy blend featuring dagad phool and amchur.

Ingredients

Ingredient	Quantity
Coriander seeds (Sabut Dhaniya)	4 tbsp (25 g)
Cumin seeds (Jeera)	2.5 tbsp (18 g)
Fennel seeds (Saunf)	1.5 tbsp (12 g)
Black peppercorns (Kali Mirch)	1 tbsp (8 g)
Dry Kashmiri/Byadagi red chillies	6–8 whole
Stone flower (Dagad Phool/Kalpasi)	1 small piece (~1 g)
Black cardamom (Badi Elaichi)	2 pods (seeds only)
Green cardamom (Hari Elaichi)	4 pods
Cloves (Laung)	8–10 pieces
Cinnamon stick (Dalchini)	2 inches
Bay leaves (Tej Patta)	2 leaves
Star anise (Chakra Phool)	1 single petal
Dry mango powder (Amchur)	2 tbsp (16 g)
Kashmiri red chilli powder	1.5 tbsp (12 g)
Turmeric powder (Haldi)	1 tsp (3 g)
Dry ginger powder (Saunth)	1 tsp (3 g)
Black salt (Kala Namak)	1 tsp (5 g)
Kasuri methi	1.5 tbsp
Regular salt	1/2 tsp
Asafoetida (Hing)	1/2 tsp
Nutmeg powder (Jaiphal)	1/4 tsp

Method & Roasting Guidelines

1. Roast coriander, chillies, cumin, peppercorns, cinnamon, cloves, bay leaves, and black cardamom seeds on low for 2–3 minutes.
2. Add fennel, green cardamom, star anise petal, and dagad phool; toast for 45–60 seconds.
3. Switch off flame, add kasuri methi for 30 seconds.
4. Cool completely, blend with amchur, chilli powder, turmeric, saunth, salts, hing, and nutmeg into a fine powder; sieve and store.

6. Shahi Veg Biryani Masala

Heady, aromatic floral blend with shahi jeera, mace, green cardamom, and rose petals.

Ingredients

Ingredient	Quantity
Green cardamom (Hari Elaichi)	15–18 pods (5 g)
Mace (Javitri)	3 whole flowers (~3 g)
Star anise (Chakra Phool)	2 whole flowers
Cinnamon stick (Dalchini)	Two 2-inch sticks
Cloves (Laung)	1.5 tsp (15–18 pieces)
Black cardamom (Badi Elaichi)	3 pods (seeds only)
Bay leaves (Tej Patta)	3 medium (torn)
Shahi Jeera (Caraway seeds)	2 tbsp (15 g)
Cumin seeds (Regular Jeera)	1 tbsp (8 g)
Coriander seeds (Sabut Dhaniya)	2.5 tbsp (15 g)
Fennel seeds (Saunf)	1 tbsp (8 g)
Black peppercorns (Kali Mirch)	1 tbsp (8 g)
Stone flower (Dagad Phool)	1 tbsp
Nutmeg (Jaiphal)	1/2 whole nut (grated fresh)
Dry ginger powder (Saunth)	1 tsp (3 g)
Kashmiri red chilli powder	1 tbsp
Turmeric powder (Haldi)	1/2 tsp
Kasuri methi	1 tbsp
Dried rose petals (Gulab Patti)	1 tbsp

Method & Roasting Guidelines

1. Warm all whole seeds, cardamoms, cinnamon, cloves, star anise, mace, and bay leaves on low heat for 90–120 seconds without browning.
2. Turn off heat; toss in dagad phool, rose petals, and kasuri methi for 30 seconds.
3. Cool completely, add grated nutmeg, ginger powder, chilli powder, and turmeric. Pulse to a semi-fine, fragrant powder.

7. Commercial Chaat Masala

Tangy, puckering, sulfurous street-side seasoning with two-stage roasted cumin and citric acid.

Ingredients

Ingredient	Quantity
Cumin seeds (Jeera)	4 tbsp (30 g) — split into two batches
Coriander seeds (Sabut Dhaniya)	2 tbsp (12 g)
Black peppercorns (Kali Mirch)	1.5 tbsp (12 g)
Ajwain (Carom seeds)	1/2 tsp (2 g)
Fennel seeds (Saunf)	1/2 tsp
Cloves (Laung)	4–5 pieces
Dry mango powder (Amchur)	3 tbsp (25 g)
Black salt (Kala Namak)	2.5 tbsp (30 g)
Dry ginger powder (Saunth)	1 tsp (3 g)
Regular salt / Sendha Namak	1 tbsp (15 g)
Asafoetida (Hing)	1/2 tsp
Citric acid crystals (Nimbu Sat/Tatri)	1/4 tsp
Dried mint leaves (Pudina powder)	1 tsp

Method & Roasting Guidelines

1. Roast 2 tbsp of cumin seeds until dark brown and smoky; set aside.
2. Roast the remaining 2 tbsp cumin, coriander, peppercorns, cloves, ajwain, and fennel for 90 seconds until warm and light golden.
3. Cool both batches completely.
4. Grind together with amchur, black salt, regular salt, saunth, hing, mint, and citric acid crystals until talc-smooth. Pass through a fine mesh sieve.

8. Authentic Finishing Garam Masala

Pure warm aromatics without fillers, souring agents, or colour powders; reserved strictly for finishing.

Ingredients

Ingredient	Quantity
Coriander seeds (Sabut Dhaniya)	4 tbsp (25 g)
Cumin seeds (Jeera)	3 tbsp (22 g)
Shahi Jeera (Caraway seeds)	1.5 tbsp (12 g)
Fennel seeds (Saunf)	1 tsp (3 g)
Black peppercorns (Kali Mirch)	2 tbsp (16 g)
Cloves (Laung)	1.5 tbsp (12 g / 25–30 pieces)
Cinnamon stick (Dalchini)	Three 2-inch sticks
Black cardamom (Badi Elaichi)	5–6 pods (seeds only)
Green cardamom (Hari Elaichi)	15–18 pods
Mace (Javitri)	3 whole flowers
Star anise (Chakra Phool)	2 whole flowers
Bay leaves (Tej Patta)	3–4 medium leaves
Nutmeg (Jaiphal)	1/2 nut (freshly grated)
Dry ginger powder (Saunth)	1 tsp (3 g)

Method & Roasting Guidelines

1. Dry roast coriander, cumin, peppercorns, cinnamon, cloves, bay leaves, and black cardamom seeds for 2–3 minutes on low heat.
2. Add shahi jeera, fennel, green cardamom, star anise, and mace; roast for 45–60 seconds.
3. Cool thoroughly to room temperature.
4. Grind with grated nutmeg and saunth in short bursts to a fine powder. Sift and store.

Master Comparison & Usage Matrix

Quick-reference guide for selecting the blend and deciding when to add it during cooking.

Spice Blend	Dominant Notes	Key Distinct Ingredients	Best Cooking Stage
Kitchen King	Warm, savory, rich	Poppy seeds, chana dal, mace, amchur	Cooked into the onion-tomato bhunao
Sabji Masala	Earthy, peppery, pungent	Coriander base, black pepper, hing, amchur	Added in the last 3–4 mins of dry sabzis
Chole Masala	Dark, smoky, tart	Anardana, ajwain, black salt, dark-roasted spices	Half in bhunao, half dusted at finish
All-in-One Veg	Balanced, complete curry base	Roasted dal, garlic & onion powder, Kashmiri mirch	Early base tempering or mid-simmer
Pav Bhaji Masala	Fennel-sweet, street-tangy	Dagad phool, extra saunf, amchur	Sautéed in butter; finishing dusting
Veg Biryani	Heady floral, sweet aromatic	Shahi jeera, green cardamom, mace, rose petals	Mixed in yogurt marinade & rice dum layer
Chaat Masala	Pungent, sour, puckering	Kala namak, citric acid (tatri), dark roasted jeera	Raw sprinkling right before serving
Garam Masala	Deep warm sweet aromatics	Pure aromatics (no amchur/haldi/chilli)	Last 2 minutes of simmering off the heat

Storage & Quality Checklist

- Cool roasted spices completely before grinding to prevent condensation and clumping.
- Use clean, completely dry grinders, sieves, spoons, and storage containers.
- For the most consistent commercial-style texture, sieve once after grinding and regrind coarse particles.
- Label each jar with blend name and preparation date; store airtight in a cool, dry, dark cupboard.
- For small-batch home production, prepare manageable quantities so aroma remains fresh.