

Recipe No. 34/2014

## Chinese Five Spice

**Five Spice powder is used mainly in Chinese cooking This spice mix is in preparation for next week's recipe of Duck Ragout. Thank you to Lynette Macdonald from Australia for this and next week's recipe. Read below for a little about Lynette.**

Makes: approximately 100ml

Total Preparation time: 10 minutes

### Ingredients

- 2 tsp Szechuan pepper
- 2 tsp cloves
- 1 cinnamon stick
- 4 star anise
- 2 tsp fennel seeds



### Method

1. Place all spices in TM bowl and dry roast **6 min/100°C/speed 1**.
2. Cool slightly. Mill **1 min/speed 10**.
3. Store in an airtight container.

### Cook's notes

- You may vary with dry ginger root, turmeric or cardamom pods.
- In Southern China, they may add Mandarin orange peel

Lynette is originally from Zambia but been in Australia for 32 years. When I received Lynette's recipe, she kindly sends me recipes continuously, I asked her if I could put this one on for our recipe of the week. I then asked Lynette to send something about her Thermomix journey. I don't want to edit what she has sent me so [please click here](#) to go onto facebook where you can read about Lynette.

**thermomix**

  
**PORT-A-KITCHEN**  
An extra pair of hands in the kitchen

Tel: 011 974 1171

[www.sathermomix.com](http://www.sathermomix.com)