

# Tandoori Paste

Use easy homemade tandoori paste to spice up any Indian dish. Mix with yoghurt as a base for a curry or as a marinade for meat dishes. Keep an eye out for next week's recipe, Tandoori Chicken Wraps!

NB: Suitable for both TM5 and TM31

Active Time: 5 min  
Total Time: 10 min

## Ingredients

4 tsp cardamom seeds  
8 cloves  
2 tsp black peppercorns  
2 tsp Coriander seeds  
2 tsp cumin seeds  
4 cm ginger root  
8 cloves garlic, peeled  
8 small chilies (see Tip 2)  
2 tsp cinnamon powder  
8 tsp turmeric powder  
125 g vinegar



## Method

1. Add cardamom seeds in mixing bowl and crush them **5 sec/speed 5**. Remove the peel and add the cloves, peppercorns, coriander seeds, cumin seeds and dry roast **3 min/120°C/speed 1**. Then grind **1 min/speed 9**.
2. Add the rest of the ingredients for the paste into the mixing bowl and chop for **1 min/speed 9**.

## Cook's Tips

- This paste can be added to dishes for a spicy kick
- Adjust the number of chilies used to your taste

*This recipe was adapted from LannyD's original recipe on the Thermomix Recipe Community, and provided by Anthie Petrou at Thermomix UAE*

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