

Ras el Hanout

Oscar · 29/09/2024



Prep Time

12

Difficult

Medium

Servings

8 teaspoons

Description

This ras el hanout spice mix is often called for in many Moroccan dishes

Ingredients

— - 1 teaspoon salt - 1 teaspoon ground cumin - 1 teaspoon ground ginger - 1 teaspoon ground turmeric - $\frac{3}{4}$ teaspoon ground cinnamon - $\frac{3}{4}$ teaspoon freshly ground black pepper - $\frac{1}{2}$ teaspoon ground white pepper - $\frac{1}{2}$ teaspoon ground coriander seed - $\frac{1}{2}$ teaspoon ground cayenne pepper - $\frac{1}{2}$ teaspoon ground allspice - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon ground cloves

Instructions

1. Mix salt
2. cumin
3. ginger
4. turmeric
5. cinnamon
6. black pepper
7. white pepper
8. coriander
9. cayenne
10. allspice
11. nutmeg
12. and cloves in a small bowl until evenly blended. Store in an airtight container for up to 1 month.