

RECIPE

Rasam Powder



Ready in **20 minutes**

Makes approx. **2 oz of powder**

Tips

You can increase quantities of any of these ingredients to customize the flavor profile of your Rasam powder.

Ingredients

- ¼ cup Chana Daal
- ¼ cup Toor Daal
- 1 tsp Coriander seeds
- 4 Dried Chillies
- ½ tsp Fenugreek seeds
- 1 tsp Cumin Seeds
- ¼-½ tsp whole Black Pepper corn
- 8-10 Curry leaves

Preparation

1. [In a medium sized pan, dry roast the Chana and Toor daal on a medium flame. Ensure all the ingredients are flat in the pan to give an even roast](#)
2. [Stir the daal until golden brown. Ensure to stir and lower the flame as needed. \(Toor daal cooks quicker than Chana daal due to its size\)](#)
3. [Add Coriander seeds and dry Chillies and roast until newly added ingredients are aromatic. The Chillies should begin to crisp a little.](#)
4. [Set these ingredients aside in a bowl.](#)
5. [Next, using the same pan, dry roast Fenugreek seeds until aromatic.](#)
6. [Add Black Peppercorn and Cumin seeds. \(Cumin turns aromatic very quickly.\)](#)
7. [Transfer these ingredients into your Rasam mixture bowl.](#)
8. In the same pan, add the [curry leaf](#) and [roast until crisp](#), and [add to the bowl](#).
9. [Allow the ingredients to cool and grind to powder.](#)