

# VADOUVAN CURRY POWDER

Vadouvan is a French spin on Indian curry powder and one of the must-haves in my pantry. I use it in so many dishes. I love its warm heat, rounded flavours and intoxicating fragrance, thanks to lovely curry leaves.



**Makes:** about 1/4 cup



## INGREDIENTS

- 1 tsp fenugreek seeds
- 2 tsp cumin seeds
- 1 tbsp coriander seeds
- 1 tsp ground turmeric
- 20 fresh curry leaves
- 1 tbsp brown mustard seeds
- 2 tsp dried chilli flakes
- 1 tsp salt flakes
- ½ tsp black peppercorns

**Time:** 10 minutes



## METHOD

1. Place all Vadouvan spice mix ingredients into mixing bowl and toast **6 min/Varoma/speed 1**, measuring cup removed.
2. Insert measuring cup. Mill **1 min/speed 9**. Transfer into a sealed container and use as needed.

### Tips

- You can use dried curry leaves in this dish but fresh have more flavour. I have a curry leaf plant in a pot outside my kitchen door: they're pretty hardy. Otherwise, look for curry leaves in Asian grocers. You can freeze any you don't use and pop them into your next batch of Vadouvan.
- Triple the Vadouvan recipe so you've always got it on hand!
- Va-voom with Vadouvan: you must try it in my [Emergency Lentil Soup](#) and [Butter Chicken](#)! It's also great with roasted carrots or as a rub for lamb and chicken. Just mix a tablespoon with a good slug of olive oil to make a nice thick marinade or dressing. Scrambling some eggs or making an omelette? Add some vadouvan! Want more ideas? See [here](#).

### Variation

- Most versions of Vadouvan include dried onion and sometimes garlic powder. I'm not big fans of those ingredients so I'd rather add fresh onion or garlic to the dishes I'm making. But if you want to add a pinch of each, please go right ahead.



## VADOUVAN SPICE

Makes: about 1/4 cup



### SHOPPING LIST:

- Fenugreek seeds (1 tsp)
- Cumin seeds (2 tsp)
- Coriander seeds (1 tbsp)
- Ground turmeric (1 tsp)
- Fresh curry leaves (20)
- Brown mustard seeds (1 tbsp)
- Dried chilli flakes (2 tsp)
- Salt flakes (1 tsp)
- Black peppercorns (½ tsp)



### NOTES & TIPS: