CHEF AYRA · SIGNATURE BLEND

Beef Curry Powder

the printable collection



Deeper, bolder and built for the long, slow simmer.

RECIPE · ROASTING GUIDE · BATCH CHART
SHOPPING LIST · JAR LABELS · GIFT TAGS

with love, Chef Ayra

DHARTZ DIGITAL STUDIO

THE RECIPE · CHEF AYRA

Beef Curry Powder

Deeper, bolder and built for the long, slow simmer.



ITS CHARACTER

Beef needs time, and this blend rewards it. The chilli rises to give a deeper color and a fuller warmth that holds its own through long cooking, while the whole spices mellow into a rich, rounded gravy.

★ MEDIUM-HOT HEAT · MADE FOR BEEF

WHOLE SPICES · TO BE DRY-FRIED

Coriander seed	10 g	Cinnamon stick	4 g
Cumin seed	5 g	Bay leaf	1 pc
Fennel seed	5 g	Black peppercorn	5 g
Yellow dhal	2 g	White peppercorn	5 g
Red dhal	3 g	Cardamom	3 pcs
White rice	3 g	Black cardamom	1 pc
Star anise	2 pcs	Mace	1 pc
Clove	5 pcs	Nutmeg	¼ pc

ADD-ON READY POWDER	5 G	10 G
stirred in after blending & sieving	*Turmeric powder*	*Chilli powder*

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THE METHOD · ROASTING GUIDE

Beef Curry Powder

Dry-fry each group separately in a dry pan, without oil.

GROUP 1

Bay leaf

Bay leaf	1 pc

GROUP 2

The seeds & peppers

Coriander seed	10 g
Cumin seed	5 g
Fennel seed	5 g
Black peppercorn	5 g
White peppercorn	5 g
Clove	5 pcs
Mace	1 pc

GROUP 3

The warm whole spices

Star anise	2 pcs
Cinnamon stick	4 g
Cardamom	3 pcs
Black cardamom	1 pc
Nutmeg	¼ pc

GROUP 4

The dhals

Yellow dhal	2 g
Red dhal	3 g

GROUP 5

The rice

White rice	3 g

1. **Dry-fry** each group on its own over low to medium heat, stirring, until the fragrance comes out. Set each group aside as it is done.
2. **Blend** all the roasted groups together into a fine powder.
3. **Sieve** the powder, then stir in the ready turmeric powder (5 g) and chilli powder (10 g).

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MAKE MORE · BATCH CHART

Batch Size Chart

Multiply every ingredient by the same number to keep the balance.

INGREDIENT	1 BATCH	2 BATCHES	3 BATCHES
GROUP 1 · BAY LEAF			
 Bay leaf	1 pc	2 pcs	3 pcs
GROUP 2 · THE SEEDS & PEPPERS			
 Coriander seed	10 g	20 g	30 g
 Cumin seed	5 g	10 g	15 g
 Fennel seed	5 g	10 g	15 g
 Black peppercorn	5 g	10 g	15 g
 White peppercorn	5 g	10 g	15 g
 Clove	5 pcs	10 pcs	15 pcs
 Mace	1 pc	2 pcs	3 pcs
GROUP 3 · THE WARM WHOLE SPICES			
 Star anise	2 pcs	4 pcs	6 pcs
 Cinnamon stick	4 g	8 g	12 g
 Cardamom	3 pcs	6 pcs	9 pcs
 Black cardamom	1 pc	2 pcs	3 pcs
 Nutmeg	¼ pc	½ pc	¾ pc
GROUP 4 · THE DHALS			
 Yellow dhal	2 g	4 g	6 g
 Red dhal	3 g	6 g	9 g
GROUP 5 · THE RICE			
 White rice	3 g	6 g	9 g
ADD-ON READY POWDER · AFTER SIEVING			
 Turmeric powder	5 g	10 g	15 g
 Chilli powder	10 g	20 g	30 g

Even for a bigger batch, dry-fry each group on its own.

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PRINTABLE SHOPPING LIST

Your Spice Shopping List

Everything you need for one batch of Beef Curry Powder.

Batches I am making: _____

☐	Coriander seed *whole*	10 g
☐	Cumin seed *whole*	5 g
☐	Fennel seed *whole*	5 g
☐	Yellow dhal *whole*	2 g
☐	Red dhal *whole*	3 g
☐	White rice *whole*	3 g
☐	Star anise *whole*	2 pcs
☐	Clove *whole*	5 pcs
☐	Cinnamon stick *whole*	4 g
☐	Bay leaf *whole*	1 pc
☐	Black peppercorn *whole*	5 g
☐	White peppercorn *whole*	5 g
☐	Cardamom *whole*	3 pcs
☐	Black cardamom *whole*	1 pc
☐	Mace *whole*	1 pc
☐	Nutmeg *whole*	¼ pc
☐	Turmeric powder *ground*	5 g
☐	Chilli powder *ground*	10 g

BUY WHOLE

Choose whole seeds and spices, not ground. They keep their aroma far longer.

WHERE TO SHOP

Indian, South Asian and Middle Eastern grocers usually have the best price and freshness.

BUY A LITTLE EXTRA

Most spices come in larger packs. Store the rest in airtight jars, away from heat and light.

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PRINTABLE JAR LABELS

Your Blend Labels

Print at actual size on A4 sticker paper, cut around each circle, and write the date you roasted your blend.













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PRINTABLE JAR LABELS · LIGHT EDITION

Small Jar Labels

A lighter, ink-saving version for smaller jars. Print at actual size on A4 sticker paper.



BEEF
CURRY POWDER
Signature Blend
made on _____



BEEF
CURRY POWDER
Signature Blend
made on _____



BEEF
CURRY POWDER
Signature Blend
made on _____



BEEF
CURRY POWDER
Signature Blend
made on _____



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BEEF
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BEEF
CURRY POWDER
Signature Blend
made on _____

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PRINTABLE GIFT TAGS

Share the Blend

Print at actual size on card, cut out, punch the circle and tie to your jar with twine.



a little jar of
BEEF CURRY POWDER
made with love
for _____ *from* _____



a little jar of
BEEF CURRY POWDER
made with love
for _____ *from* _____



a little jar of
BEEF CURRY POWDER
made with love
for _____ *from* _____



a little jar of
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for _____ *from* _____



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