CHEF AYRA · SIGNATURE BLEND

Chicken Curry Powder

the printable collection



Warm, golden and comforting. The curry of family tables.

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

with love, Chef Ayra

DHARTZ DIGITAL STUDIO

THE RECIPE · CHEF AYRA

Chicken Curry Powder

Warm, golden and comforting. The curry of family tables.



ITS CHARACTER

The everyday favorite. A medium heat with a beautiful golden-red color, balanced so that children and grown-ups can share the same pot. Rich enough for a Sunday feast, gentle enough for a Tuesday dinner.

★ MEDIUM HEAT · MADE FOR CHICKEN

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 *stirred in after blending & sieving*	5 G *Turmeric powder*	8 G *Chilli powder*

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THE METHOD · ROASTING GUIDE

Chicken 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 (8 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	8 g	16 g	24 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 Chicken 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*	8 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.



CHICKEN
CURRY POWDER
Signature Blend
made on _____



CHICKEN
CURRY POWDER
Signature Blend
made on _____



CHICKEN
CURRY POWDER
Signature Blend
made on _____



CHICKEN
CURRY POWDER
Signature Blend
made on _____



CHICKEN
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CHICKEN
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Signature Blend
made on _____



CHICKEN
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
CHICKEN CURRY POWDER
made with love
for _____ *from* _____



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



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



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