CHEF AYRA · SIGNATURE BLEND

Prawn Curry Powder

the printable collection



The gentlest blend. It lets the natural sweetness of prawns speak.

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

with love, Chef Ayra

DHARTZ DIGITAL STUDIO

THE RECIPE · CHEF AYRA

Prawn Curry Powder

The gentlest blend. It lets the natural sweetness of prawns speak.



ITS CHARACTER

Prawns are naturally sweet and cook in minutes, so this blend uses only the lightest touch of turmeric and chilli. You get all the warmth and perfume of the full spice base, with nothing to overpower delicate seafood.

★ GENTLE HEAT · MADE FOR PRAWNS

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	3 G *Turmeric powder*	3 G *Chilli powder*

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THE METHOD · ROASTING GUIDE

Prawn 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 (3 g) and chilli powder (3 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	3 g	6 g	9 g
 Chilli powder	3 g	6 g	9 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 Prawn 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* ..... 3 g
- [ ]  Chilli powder *ground* ..... 3 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.



PRAWN
CURRY POWDER
Signature Blend
made on _____



PRAWN
CURRY POWDER
Signature Blend
made on _____



PRAWN
CURRY POWDER
Signature Blend
made on _____



PRAWN
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Signature Blend
made on _____



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PRAWN
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Signature Blend
made on _____



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



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



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



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