CHEF AYRA

Signature Curry Powder Recipes

Confidence in every curry you cook.



FIVE BLENDS · FISH · PRAWN · CHICKEN · BEEF · LAMB

Made from scratch, with love, for your own kitchen

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every curry has a story

My Curry Story

My relationship with curry became much deeper after I got married.

Cooking became part of my everyday life, but it was when I later moved to India that my curiosity about spices truly began to grow. I was amazed by how spices were used. Not simply to make food hot or heavily seasoned, but to create layers of aroma, warmth and character.

From there, life took me from one country to another.

Every place introduced me to different food cultures, different ingredients and different ways of building flavour. I have tasted many wonderful curries along the way, and every experience taught me something.

Yet no matter how delicious a curry was, somehow my taste always found its way back home.

Back to the curry flavour I grew up with.



Perhaps that is what food memory does. Certain flavours become part of us. They remind us of home, family, comfort and moments that stay with us long after the meal itself is gone.

With everything I had learned and experienced, I slowly began developing a curry powder that suited the taste I personally loved.

I wanted depth without bitterness.

Fragrance without an overpowering smell that lingered unpleasantly.

Spice without losing the flavour of the food itself.

And most importantly, I wanted the finished curry to leave behind something much nicer: *a memorable experience*.

That journey eventually became my own collection of curry powder blends.

I have now been making my own curry powder for more than ten years.







And over those years, I discovered something else:

I don't believe every curry should begin with exactly the same powder.



Fish has its own character.



Chicken has another.



Beef needs something different again.



Lamb brings its own richness.



Even prawns respond differently to spices.

That is why you will see differences between the blends in this collection.

Sometimes the difference may appear very small on paper, but in the finished food, that balance can completely change the experience.

Why I Created This Recipe Collection

I created these recipes for people who love curry the way I do.

I want you to experience the satisfaction of opening your own spices, roasting them, smelling their aroma fill the kitchen and knowing that the curry powder in front of you was created by your own hands.

More importantly, I want you to understand that you do not always have to depend on a store-bought curry powder to decide how your curry should taste.

This recipe gives you my starting point, the balance I spent years developing for my own palate. But I hope it eventually gives you something even more valuable:

the confidence to discover yours.

Perhaps you prefer a little more warmth. Perhaps less heat. Perhaps one aroma reminds you of home and you want it to come forward slightly more.

Once you begin understanding your spices, the recipe stops being just a list of measurements. *It becomes yours.*

And there is a very different kind of satisfaction that comes from serving something you created yourself, especially when the people around your table enjoy it. That feeling is part of what I want to share with you.

A Dream Behind the Recipe

One of my dreams is to one day create my own fusion cuisine built around the curry flavours I love.

Food changes as we travel. We discover new ingredients, new techniques and new cultures, but we also carry flavours from our childhood with us.

My dream is to bring those worlds together without losing that original memory of home.

I would love for the flavours that were part of my childhood to continue in new forms, passed from one table to another, from one generation to the next.

This collection is one small part of that dream.

And perhaps, as you begin creating something of your own from these recipes, it may awaken an idea or dream in you too.

Because sometimes something as simple as learning to make something with our own hands can change the way we see what we are capable of.



What I Hope You Take From This Collection

Of course, I want you to leave with recipes you love. But I hope you receive more than measurements on a page.

- *I hope you experience the pleasure of working with whole spices.*
- *I hope you begin recognising their individual aromas.*
- *I hope you understand how small changes can create completely different blends.*
- *I hope you discover the satisfaction of saying:*

"I made this myself."

And most of all, I hope that one day you create a curry, serve it to someone you love, and that flavour becomes part of one of their own memorable moments.

That, to me, is what makes food special.

Chef Ayra

PART ONE

Know Your Spices

it starts with understanding the ingredients



Before you roast a single seed, get to know each one: what it tastes like, what it brings, and why it has earned its place in the blend.

The Ingredient Guide



Coriander seed

Citrusy, nutty and warm.

The backbone of every blend. It gives body and a gentle, lemony warmth that ties all the other spices together.



Cumin seed

Earthy, warm, slightly smoky.

Brings depth and that unmistakable savoury 'curry' aroma. A little goes a long way.



Fennel seed

Sweet and softly aniseed.

Softens the heat and adds a natural sweetness that makes the curry feel rounded and fresh, never harsh.



Fenugreek seed

Bittersweet, nutty, maple-like.

Used only in the fish blend. It gives fish curry its classic grounding aroma, but it must be toasted gently or it turns bitter.



Yellow dhal

Nutty and toasty once roasted.

Adds body and a subtle roasted note, and helps the powder thicken your gravy naturally.



Red dhal

Mild, earthy and creamy.

Works with the yellow dhal to give the gravy a smooth, velvety thickness.



White rice

Clean and lightly nutty when toasted.

A traditional secret. Toasted rice adds a warm, biscuity aroma and helps bind and thicken the gravy.



Melon seed

Mild, creamy and nutty.

Used only in the fish blend. It enriches the gravy and gives it a soft, creamy mouthfeel.



Star anise

Sweet, liquorice-like, warm.

A deep, perfumed sweetness. It is powerful, which is why only two pieces are used.



Clove

Intense, pungent, warming.

Adds a bold, almost numbing warmth and helps mask any strong smell from meat or fish.



Cinnamon stick

Sweet and woody.

Brings a gentle sweetness and a cosy, rounded warmth to the finish.



Bay leaf

Herbal, tea-like, subtle.

A quiet background note that lifts the other spices. Toasted on its own because it is thin and toasts fastest.



Black peppercorn

Sharp, bold and aromatic.

The original heat of spice cooking. A pungent bite that wakes the whole blend up.



White peppercorn

Earthy, clean, a heat felt in the throat.

A different kind of heat from black pepper. Together they give layered warmth rather than a single hit.



Cardamom

Floral, sweet, lightly minty.

The perfume of the blend. It gives the curry an elegant, fresh fragrance.



Black cardamom

Smoky, deep, camphor-like.

Adds a smoky, earthy depth that makes the curry taste slow-cooked and full.



Mace

Delicate, warm, peppery-floral.

The lacy red covering of the nutmeg. It gives a refined warmth that is softer than nutmeg itself.



Nutmeg

Warm, sweet and nutty.

Very potent. Just a quarter piece gives richness and a lingering warmth.



Turmeric powder

Earthy and gently bitter.

Added after blending. Gives the golden colour and an earthy base note.



Chilli powder

Fruity heat and deep red colour.

Added after blending. Its amount is what changes most between the five blends, and it is the key to each one's balance.

The Art of Balance

Look closely at the five recipes and you will notice something: the heart of every blend stays almost the same. The seeds, the whole spices, the dhals and the rice barely change. What changes is the *balance*.

Each protein has its own personality. Delicate seafood is easily overpowered; lamb has a strong character that needs confidence to meet it. So the ready turmeric and chilli you stir in at the end rise and fall to suit each one.

BLEND	TURMERIC	CHILLI	HEAT
Fish	5 g	5 g	●●●●○○○○○○○○○○
Prawn	3 g	3 g	●●○○○○○○○○○○○○
Chicken	5 g	8 g	●●●●●●●○○○○○○○
Beef	5 g	10 g	●●●●●●●●●○○○○○
Lamb	5 g	15 g	●●●●●●●●●●●●●●

ONLY IN THE FISH BLEND

Fish curry also receives **fenugreek seed** (3 g) for its classic grounding aroma and **melon seed** (5 g) for a creamy, rich gravy. These two are what make it taste unmistakably like a fish curry.

Once you understand the balance, you can adjust it to your own liking. And that is where your own signature begins.

Before You Begin

I

Weigh, don't guess

Use a small digital kitchen scale. With spices, a few grams makes the difference between balanced and overpowering.

II

A dry pan, no oil

Every group is *dry-fried*, which means roasted in a clean, dry, heavy-based pan with no oil at all, over low to medium heat. Keep stirring so nothing scorches.

III

Why each group is roasted separately

A thin bay leaf, a tiny seed, a hard cinnamon stick and a grain of rice all toast at different speeds. Roasting them in groups means each one reaches its best without anything burning. Burnt spice is where bitterness comes from.

IV

Follow your nose

Each group is ready when its fragrance comes out, warm, toasty and aromatic. Your nose will tell you before your eyes do. If it smells sharp or smoky, it has gone too far.

V

Cool, blend, sieve

Let the roasted spices cool before blending so the powder stays dry and fine. Blend everything together, then sieve for a smooth, silky powder.

VI

Nothing goes to waste

The coarse remains left in the sieve are full of flavour. Keep them for marinating beef or lamb.

VII

Store with care

Keep your powder in a clean, dry, airtight jar, away from heat and sunlight. Freshly ground is at its most fragrant, so make small batches often.

PART TWO

The Five Signature Blends

five balances · one confident cook



Each recipe comes on two pages: the ingredients and character of the blend, followed by its own roasting method, grouped exactly for the spices that blend contains.

RECIPE 01 · CHEF AYRA

Fish Curry Powder

Round, fragrant and gently warming. Made to embrace the sea.



ITS CHARACTER

This is the only blend in the collection that carries fenugreek and melon seed. Fenugreek brings the deep, grounding aroma that fish curry is loved for, while melon seed gives the gravy a soft, creamy body. The heat is kept moderate so the fish stays the star.

★ CONTAINS FENUGREEK & MELON SEED, FOUND ONLY IN THIS BLEND

WHOLE SPICES · TO BE DRY-FRIED

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

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

Fish 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
Fenugreek seed	3 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 & melon seed

White rice	3 g
Melon seed	5 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 (5 g).
4. **Keep the balance** left in the sieve for marinating beef or lamb.

RECIPE 02 · CHEF AYRA

Prawn Curry Powder

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



ITS CHARACTER

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

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*

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).
4. **Keep the balance** left in the sieve for marinating beef or lamb.

Chicken Curry Powder

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



ITS CHARACTER

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

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	8 G
Turmeric powder	*Chilli powder*

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).
4. **Keep the balance** left in the sieve for marinating beef or lamb.

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 colour and a fuller warmth that holds its own through long cooking, while the whole spices mellow into a rich, rounded gravy.

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*	10 G *Chilli powder*

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).
4. **Keep the balance** left in the sieve for marinating beef or lamb.

RECIPE 05 · CHEF AYRA

Lamb Curry Powder

The boldest of the five, with the heat to stand beside lamb's rich character.



ITS CHARACTER

Lamb has a strong, distinctive flavour, and it deserves a blend with the confidence to meet it. This is the most generous chilli in the collection, giving a bold, glowing heat that balances the richness of the meat without any lingering smell.

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*	15 G *Chilli powder*

Lamb 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 (15 g).
4. **Keep the balance** left in the sieve for marinating beef or lamb.

PLEASE READ

A Note About This Recipe

This collection is the result of many years of cooking, experimenting, tasting, adjusting and, above all, a genuine love for curry.

I am sharing these recipes so that you can make the blends in your own kitchen and enjoy them with the people around you. Your purchase gives you a personal licence to use these recipes for your own personal, non-commercial cooking.

YOU ARE WELCOME TO

- Make these blends in your own kitchen
- Cook with them for your family, friends and the people around you
- Adjust the balance to suit your own taste

PLEASE DO NOT

- × Copy, reproduce, republish or redistribute the recipes or written material
- × Resell them, or package them as another recipe product
- × Share them for commercial purposes without my written permission
- × Purchase one copy and pass the recipe on to others

If someone tastes your curry and would like to learn the blend, I would be truly grateful if you directed them to the original collection at *chefayra.com*.

A great deal of time, experimentation and love went into developing these flavours. Thank you for respecting the work behind them, and I hope you create many memorable meals with them.

Chef Ayra

A gentle note on safety: these blends contain dhal (lentils), rice, seeds and whole spices. Please check every ingredient against any allergies or dietary needs in your household.

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So, What Do You Do Next?

You already have the perfect curry powder blend.
But do you know how to use it properly?

A beautiful blend is only half the story. Just as each curry needs its own powder, each curry also needs its own way of cooking. The method for fish is not the same as the method for beef, and prawns need a very different touch from lamb.

IN MY FULL COOKING RECIPES, I SHOW YOU

- When to add the curry powder, and how long to cook it before anything else goes in
- The right order to add every ingredient, from the first spoon of oil to the last simmer
- How long each curry needs, so the meat is tender and the seafood stays soft
- How to build a rich gravy that brings out the best in your blend

THE FULL CURRY COOKING RECIPES

by Chef Ayra

- Fish Curry
- Prawn Curry
- Chicken Curry
- Beef Curry
- Lamb Curry

10% OFF *for you*

Because you already own this recipe collection, you receive 10% off the full cooking recipes.

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WITH GRATITUDE

Thank you

for bringing my curry into your kitchen.





May every pot you stir fill your home with fragrance, your table with the people you love, and your heart with the quiet pride of something made from scratch.

Chef Ayra

chefayra.com