

# Chat Masala

Chat masala is a spice mix containing numerous ingredients but the essentials are :

- kala namak – black salt, an impure salt with a sulphurous odour
- amchoor – dried green mango powder which gives a sour taste
- jeera – ground cumin seed
- mirch – ground red chillies

You can buy ready made chat masala at specialist Asian grocers (MDH is a reliable brand) or you can make your own from the following recipe. The recipe contains regular salt rather than kala namak on the premise that, if you can't get hold of commercial chat masala, you won't be able to find kala namak either.

Making the masala is pretty easy as it mostly uses ready ground spices. All you need to do is mix them together. These days I use my own chat masala all the time because I can use top quality ingredients and get a consistent blend. Many factory made mixes use too high a proportion of the cheaper ingredients and tend to vary the blend from time to time.

## ingredients

1 × 5ml spoon salt  
2 × 5ml spoons amchoor powder  
2 × 5ml spoons ground cumin  
½ a 2.5ml spoon *hot* chilli powder  
1 × 5ml spoon ground coriander  
1 × 2.5ml spoon ground ginger  
1 × 2.5ml spoon asafoetida (optional)  
6 grinds freshly ground black peppercorns  
freshly ground nutmeg – about 6 passes over a fine grater

## method

1. Mix all the ingredients together.
2. Store your chat masala in a dry, airtight jar in a dark place. It will keep in good condition for up to 3months.

the Curry House

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