

Orange Curry (Spice Mixture)

This spice mixture has fruity taste and it can be used for pork, duck and chutneys or for the White Cabbage Curry Salad or the Orange-Ginger Meatloaf.

Total time: 5 min

- 1½ tb. orange zest
- 1 tb. curcuma
- 2 ts. ginger, grated
- 2 ts. black pepper
- 1 tb. cumin
- 2 ts. cardamom
- 2 ts. spicy paprika or cayenne
- 1 ts. paprika (sweet)
- 1 ts. cinnamon



Simple Steps to Succeed

1. Pestle all the spices in a mortar.

Tips:

- Fresh ginger and orange zest can be used, but then the spice mixture is easily perishable. If you use it right away, you use fresh spices.
- If you use all dried spices, it is best before 24 month after making it.
- To create dried orange zest, peel off the skin of a natural orange with a potato peeler. Dry it for several hours in the oven at 60°C. Mince after cooling off.



Source: Matthaei, Bettina. *CURRY*. Weil der Stadt: FONA Verlag AG, 2009. Adjusted by Valentin Anklin