

Tempero Baiano spice blend.

Tantalise your tastebuds with this Brazilian spice blend, which pairs perfectly with meats, roasted vegetables and dips. It's mild enough to add to any family meal. We eat a lot of Mexican style foods and I quite often love to add it to dishes such as my Mex Eggs for an even greater depth of flavour.

Ingredients.

- 4 Tbsp garlic granules.
- 3 Tbsp onion flakes.
- 3 Dried bay leaves.
- 2 Tbsp dried turmeric.
- 1 Tbsp smoked paprika.
- 2 Tbsp dried red capsicum flakes.
- 2 Tbsp dried green capsicum flakes.
- 3 Tbsp dried cumin.
- 1 Tbsp dried ground coriander.
- 1 Tbsp dried coriander leaves.
- 3 Tbsp dried parsley.
- 1/2 tsp cinnamon.
- 2 Tbsp sweet paprika.
- 1 Tbsp dried oregano.
- 3 Tbsp salt.
- 1 Tbsp black pepper.
- 2 Tbsp gluten free cornflour.

Method.

1. Place the garlic, onion and bay leaves into a food processor and blitz until they have been finely ground.
2. Add remaining ingredients and blitz until they have all been incorporated.

Notes.

Store in an airtight container for up to 6 months. For greater depth of flavour you can use 2-3 different types pepper, for heat, add chilli flakes. Ground nutmeg and dried basil would also pair well in

this blend. This makes enough to fill a large glass jar. You could halve the ingredients if you didn't want to make quite so much. But it will quickly become your favourite go to seasoning!

Prep 5 mins.