



Advieh (Persian Spice Blend)

Advieh, Persian cuisine's all-purpose spice mix, is a blend of equal quantities of earthy warm spices, with the aromatic lift of dried rose petals. Cooks usually grind up a batch from whole spices and store it in an airtight jar to have on hand for seasoning dishes from soups to stews. Store rose petals in the fridge so they retain their colour and aroma for as long as possible.

Makes 1¼ teaspoons



INGREDIENTS

- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cumin
- ¼ teaspoon ground green cardamom
- ¼ teaspoon ground coriander
- ¼ teaspoon ground dried rose petals

METHOD

1. Combine all ingredients.
2. Store in an airtight jar in a cool, dark place.