

FIVE-SPICE POWDER



Preparation : 5 min - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

Ingredients : 1 bowl

- 2 tbsp black peppercorns - 2 tsp fennel seeds - 6 cloves - 3 star anise pods - 2 cinnamon sticks

1. Dry-roast the peppercorns in a thick-bottomed stainless-steel frying pan over a moderate heat.
2. Stir continuously for 1-2 minutes, then set aside. Repeat the same operation for each spice separately.
3. Place the spices in the mill bowl, turn the selector to 3 and grind for about 10 seconds to obtain a fine powder. Transfer to a glass jar with a tightly fitting lid. Can be stored for up to a month.

Blender ■