

Curry Oil

12 oz grapeseed oil, divided
2½ oz unpeeled ginger, sliced
2 oz peeled turmeric, sliced
3 cinnamon sticks
1 Tbsp crushed cardamom pods
1 Tbsp black peppercorns
1 Tbsp fenugreek
1 Tbsp coriander seed
1 Tbsp cumin seed
1 tsp mustard seed
1 clove garlic
1 pod star anise
1 Tbsp curry powder

1. Sweat the ginger and turmeric in 3oz oil. Reserve remaining oil.
2. Meanwhile, toast cinnamon, cardamom, pepper, fenugreek, coriander, cumin and mustard.
3. When oil is fragrant, add toasted spices. Simmer 5 minutes.
4. Add remaining 9oz grapeseed oil, garlic and curry powder.
5. Bring to a simmer, then remove from heat.
6. Allow to rest overnight, then strain as needed.