

KOBE SPICE Original Blend Curry Powder

Curry powder is slowly making its way into the spice racks of foodies all over the country. Originally a combination of spices associated with Indian cooking, curry powders are also used in a variety of Asian, Indonesian, Pakistani, and Bangladeshi dishes, just to name a few. Today, the term “curry” spans a variety of foods and preparation styles. Many limit the term to a strategic combination of herbs and spices in a sauce used to cook meats and vegetables, but technically curries can be either wet or dry. “Curry Powder” dishes can be made with any combination of meat, poultry, fish, or vegetables. Some curry dishes are strictly vegetarian depending on the religious beliefs of the region where it is made.



In this country, serious curry aficionados usually make their own blends on the fly for each meal, buying the spices whole and grinding. Our spice blends are a great way to cook healthy at home. We make all our blends in small batches to ensure you get the best flavor for all your cooking methods; grilling, sautéing, baking, slow cooking. Our blends are an important component in any dish or recipe. Our blends are sugar-free, gluten-free, and no MSG, we have no artificial ingredients or fillers.

Natural spices Blend with "salt".

※Without Salt and Mild blends also available

Available in 100g & 400g packing!



Usually curries are made with a combination of sauce or gravy, yogurt, coconut milk, legume puree. On the other hand, dry curries are made with very small amounts of liquid, which burn off by the time the meal is finished cooking. In this case the spices will stick to the meat and vegetables.

KOBE SPICE Original Garam Masala

Essential to northern Indian foods, garam masala means “hot spice blend.” Traditionally, it includes cinnamon, cumin, cloves, cardamom and black pepper, but other spices such as mace, fennel or caraway can be added to suit the needs of a particular dish.

Our garam masala is perfectly blended to add an authentic Indian flavor to a variety of dishes. Just make sure you add it at the end of cooking to maintain its aroma and draw out the flavor of your ingredients.

A great addition to any Indian style dish, Garam Masala adds wonderful flavor in most curries. Mix it with melted butter to spread onto meat prior to grilling, or add it to yogurt for a vegetable dip!



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■ 100g
Package Size
193 x 116 x 12 (mm)



■ 100g
Package Size
320 x 170 x 45 (mm)



■ 400g
Package Size
300 x 90 x 20 (mm)