

# Unico Zelo “Halcyon Days” + Berbere Spice



Roast up some root vegetable as a main or side dish along with this berbere spice made from scratch. We love yams or seasonally available kabocha squash as our star roasted veg.

## Berberere spice

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- 9 whole dried red chiles
- 2 tsp cumin seed
- 1 tsp coriander seed
- 1 tsp cardamom seed
- 2 tsp kosher salt
- 1 tsp fenugreek seed
- 1 tsp black peppercorn
- 5 whole cloves
- 7 whole allspice
  
- 3 Tbsp smoked paprika
- 1 tsp ground ginger
- ¼ tsp cinnamon
- 2 tsp ground turmeric

*If you cannot find whole seeds, ground can be substituted instead. Be sure to put those replacements with the batch of ground spice when toasting as they will burn if cooked for the duration!*

## Directions

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1. In a dry cast iron pan over medium heat toast all whole spices (stirring constantly) for about 4 minutes or until fragrant and starting to smoke.
2. Add ground spices and toast an additional 2 minutes.
3. Remove from heat and roughly grind in a mortar and pestle, or pulse in an electric spice grinder. We like to keep some of the spices in pieces for an extra pop of flavor in our dishes.

When ready to roast, hydrate the spice blend in water and olive oil—add equal parts of all three to a small bowl, stir, and let sit for a minimum of 10 minutes. Brush over root veg and roast at 400–425° until soft and edges are crispy and caramelized.