

CORIANDER SEED GROUND 35g



Price: \$3.20

SKU: SKU3651

Product Categories: [Spices](#)

Product Tags: [c](#)

Product Page: <https://www.herbies.com.au/shop/herbs-and-spices/spices/coriander-seed-ground-australian-35g>

Product Summary

When ground, the dried seeds of coriander blend well with most other spices. (SML PKT)

Product Description

When ground, the dried seeds of coriander blend well with most other spices. (SML PKT)

CORIANDER Other Common Names: Leaf: Cilantro, Chinese Parsley, Japanese Parsley. Seed: The seed should always be referred to as Coriander Seed. *Botanical Name: (Coriandrum sativum)* **Description & Use:** Coriander leaves have a distinct, clean, appetizing taste which is most often associated with Thai and other Asian cooking. The dried seeds are referred to as a spice and have a mild, lemon-like taste that compliments both sweet and savoury dishes. Ground coriander seeds are found in sweet mixed spice blends for cakes and biscuits as well as being used to thicken and flavour curries. Indian coriander seeds are pale green and have a flavour that is reminiscent of fresh coriander leaf. Produce of Ukraine packed in Australia.

MAY CONTAIN TRACES OF GLUTEN

CORIANDER APPLE CRUMBLE

(Serves 4-6)

This recipe is one of Herbie's favourites and was created by his Mother, Rosemary Hemphill.

6 peeled and sliced Granny Smith apples

4 **Herbie's Spices** whole cloves

2 teaspoons **Herbie's Spices** ground cinnamon

1 cup plain flour
half cup raw sugar
125g butter or margarine
2 teaspoons **Herbie's Spices** ground coriander seed

Layer the apple slices into a greased ovenproof dish and sprinkle with the cloves and cinnamon. Place the flour, sugar and ground coriander seed into a bowl, mix to blend, then rub in the shortening with your fingertips until the mixture is crumbly. Distribute the crumble evenly and lightly over the apples. *Do not press it down.* Bake in a moderate oven for about 30 minutes or until golden brown on top. Serve with cream, ice-cream or custard.

Nutritional Information: Spice Only

Per 100g

Energy (kj)

1245

Protein (g)

12.4

Fat (g) Total

17.8

Carbohydrate (g)

55

Sugars (g)

0.0

Dietary Fibre (g)

41.9

Cholesterol (mg)

0.0

Sodium (mg)

35.3

Potassium (mg)

1267

Product Attributes

- Dimensions: N/A
- Weight: 0.04 kg