



Curry Leaf

Curry leaf (*Murraya koenigii*) is highly aromatic, citrusy leaves native to India and a staple in South Asian cuisine. This fresh and pungent herb are famous for its natural sharp and zesty aroma. The leaves are enjoyed fresh or sun-dried, and even powdered like a spice. Topping your curry with a few small sprigs of fresh leaves is enough for a strong, exciting fragrance. Try them in a tangy, spicy Assam fish, creamy chicken and potato curry. Fry in oil or ghee at the start of cooking to release a nutty, and slightly bitter flavor.