

Range Available:

- Green Cardamom Pods
 - 500gm
 - 10kg
- Black Whole Cardamom
 - 500gm
 - 10kg
- Cardamom Seeds
 - 1kg
 - 25kg
- Cardamom Powder
 - 1kg
 - 20kg

Indent and Bulk pricing available, please contact our office for more information



Varieties we stock

- Cardamom Whole Green Pods (Extra Fancy Grade) (As on left)
- Cardamom Black Whole
 - Cardamom Seeds
 - Cardamom Powder

Cardamom

The name cardamom (or cardamon) is used for herbs within two genera of the ginger family Zingiberaceae, namely *Elettaria* and *Amomum*. Both varieties take the form of a small seedpod, triangular in cross-section and spindle-shaped, with a thin papery outer shell and small black seeds. *Elettaria* pods are light green in color, while *Amomum* pods are larger and dark brown.

Cardamom has a strong, unique taste, with an intensely aromatic fragrance. Black cardamom has a distinctly more astringent aroma, though not bitter, with a coolness similar to mint, though with a different aroma. It is a common ingredient in Indian cooking.

It is one of the most expensive spices by weight, and little is needed to impact the flavor.

Cardamom is best stored in pod form, because once the seeds are exposed or ground, they quickly lose their flavor. However, high-quality ground cardamom is often more readily (and cheaply) available, and is an acceptable substitute. For recipes requiring whole cardamom pods, a generally accepted equivalent is 10 pods equals 1½ teaspoons of ground cardamom.

