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r/Cooking • 2 yr. ago

TiredNTrans



Gifted pomegranate powder and Ajwain seed, curious how I use them!

Exactly what it says on the tin! I've never used either of these ingredients before, so I'm not sure how to use them. I'm considering adding the pomegranate powder (also listed on the packet as anardana powder) to smoothies and jams. The ajwain seed though I'm a bit lost. Do I need to grind it before use, or can it be used in seed form?



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2



11



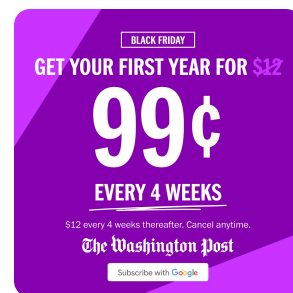
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An_Acetic_Alpac • 2y ago •

Just a heads up, the anardana powder is from a wild type of pomegranate. It's used mostly as a souring agent. (like lemon juice or vinegar) It may be a bit more sour than you're expecting. Happy baking though!



2

TiredNTrans **OP** • 2y ago •

Oh. Thank you for the warning! I would have just dumped it in a smoothie! Now I will put a bit in a smoothie after adding a banana first



2



VVeerroo • 2y ago •

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<https://thespiceadventuress.com/2013/11/04/pindi-chole/> (has the pomegranate powder)

<https://holycowvegan.net/punjabi-samosa-recipe/> (has the ajwain seeds)

<https://kitchenkemistry.wordpress.com/2012/03/26/pindi-chole-chana-its-vegan/> (has both spices)

<https://indiaphile.info/paneer-and-caramelized-onion-rustic-pie/> (has the ajwain seeds, but called carom seeds in the recipe)

For the pomegranate powder, maybe try using it where you might otherwise use lemon juice, lemon zest or even sumac in a recipe.

2



TiredNTrans OP • 2y ago •

Oh, cool, thank you! This is a huge help!

2



eatzalotofcookiez • 2y ago •

I would bake something with the pomegranate powder. Like a white cake recipe and flavor the batter with the powder. I do this with strawberry powder. So yummy.

1



TiredNTrans OP • 2y ago •

Now there's an idea! I also wonder if it would color/flavor frosting

1

+ 4 more replies



rdnyc19 • 2y ago •

For inspiration, try looking at recipes which include pomegranate molasses, as it serves a similar purpose ([this](#) is one I make frequently). You'll probably want to lean more toward savoury dishes rather than cakes/baking -- I wouldn't recommend substituting the powder for freeze-dried fruits; as [u/An_Acetic_Alpac](#) notes, it's not going to be a good replacement for something sweet like strawberries.

1



r/Cooking

i have got the following spices: Pomergranet seeds, Amchur powder, and Black Cardamon pods. What recipes uses one of those spices?

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Anyone know any good uses for pomegranate seed powder?



32 upvotes · 20 comments



r/Cooking

How to make fruit powder that can dissolve in water?

1 upvote · 3 comments



r/HadesTheGame

What do you think Pom Porridge would have in it?

42 upvotes · 13 comments



r/Cooking

Pomegranate molasses from freeze-dried powder?

3 comments



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I messed up.

122 upvotes · 106 comments



r/Cooking

Food Fraud: Agave Syrup

463 upvotes · 88 comments



r/Cooking

Looking for Thanksgiving sides that aren't soft foods

199 upvotes · 271 comments



r/Cooking

Reverse engineering a sauce for 10+ years. FINALLY nailed taste but sauce broke. Help!

253 upvotes · 127 comments



r/PlantBasedDiet

Bragg's Oil Free Vinaigrette

6 upvotes · 1 comment

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11 upvotes · 4 comments

r/Cooking

Mussels in white wine sauce... without the mussels

263 upvotes · 185 comments

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Leftover Ravioli Filling

128 upvotes · 159 comments

r/Cooking

Cooking techniques(?) you wish you knew earlier.

233 upvotes · 136 comments

r/herbalism

I found some plantain! I want to make a salve

5 upvotes · 12 comments

r/Cooking

10 year attempt at spicy peanut sauce recipe (for those who asked)

138 upvotes · 51 comments

r/Cooking

Accidental Butterball pre-stuffed: Thaw & Empty?

117 upvotes · 55 comments

r/hotsaucerecipes

Anyone got any non-fermented recipes? I only have so many peppers and don't trust myself not to ruin them all with mold during a fermented batch.

17 upvotes · 12 comments

r/Cooking

Does anyone have an old school potato salad recipe they could share?

98 upvotes · 108 comments

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Cheese Sold at Aldi, Market Basket and More Recalled Due to Listeria Contamination

1.1K upvotes · 133 comments

r/Cooking

How do I use a block of tamarind?

3 upvotes · 12 comments

r/Cooking

So do I really need to check my lentils for pebbles or small rocks? I read a random comment one time, the person said he/she never checked their lentils for pebbles and then one time bit down on a pebble...

149 upvotes · 85 comments

r/fermentation

Am I able to use canned pineapple juice in a hot sauce ferment?

5 upvotes · 9 comments

r/Cooking

When is it NOT ok to use cast iron?

150 upvotes · 226 comments

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