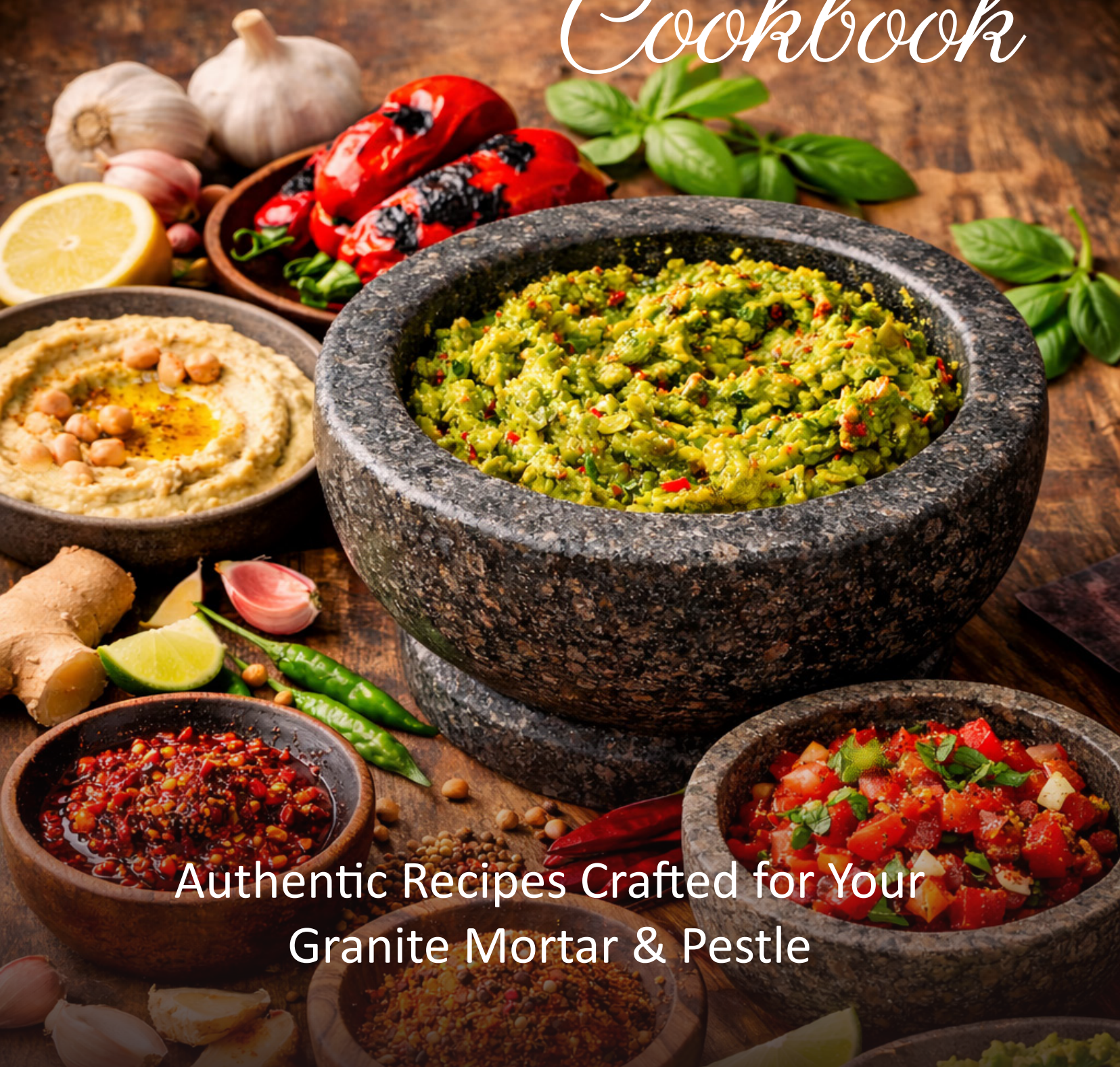


The Granite **MORTAR & PESTLE** *Cookbook*



Authentic Recipes Crafted for Your
Granite Mortar & Pestle

THAI GREEN CURRY PASTE

Ingredients

- 6 fresh green Thai chilies, roughly chopped
- 3 cloves fresh garlic
- 2 small shallots, chopped
- 1 tbsp fresh ginger, sliced
- 1 tbsp fresh galangal, sliced (optional but traditional)
- 1 stalk lemongrass (white inner part only), very thinly sliced
- 1 tsp whole coriander seeds
- ½ tsp whole cumin seeds
- ½ tsp whole white peppercorns
- Zest of 1 lime
- 1 tsp shrimp paste (optional)
- 1 tsp sea salt

Instructions

1. Place coriander seeds, cumin seeds, and white peppercorns in a dry pan on moderate heat. Toast for 1–2 minutes until fragrant, then allow to cool.
2. Transfer the toasted spices into your granite mortar. Grind firmly in circular motions until a fine powder forms.
3. Add sea salt, garlic cloves, and green chilies. Pound steadily until the mixture begins to break down into a coarse paste.
4. Add shallots, ginger, galangal, and sliced lemongrass in small batches. Continue pounding and pressing against the rough granite surface to fully break down the fibers.
5. Add lime zest and shrimp paste. Grind and press until the mixture becomes smooth, thick, and vibrantly green.
6. Scrape down the sides and continue grinding until the paste is uniform and aromatic.



PREP TIME
15 mins



COOK TIME
none



SERVING
1 tablespoon

CLASSIC MEDITERRANEAN HUMMUS

Ingredients

- 1 cup cooked chickpeas (very soft, drained)
- 1 clove fresh garlic
- 2 tbsp tahini
- Juice of ½ fresh lemon
- 2 tbsp extra virgin olive oil
- ½ tsp whole cumin seeds
- ½ tsp sea salt



Instructions

1. Place the cumin seeds in a dry pan over moderate heat and toast gently for about 1 minute, until aromatic. Let cool slightly, then transfer to your granite mortar and grind until very fine and fragrant.
2. Add garlic and sea salt to the mortar. Pound firmly in circular pressing motions until a completely smooth paste forms. The salt helps break down the garlic fibers.
3. Add chickpeas in small batches. Crush and press them firmly against the rough granite surface, rotating the pestle to create a thick mash. Take your time here, this step determines the texture.
4. Once most chickpeas are broken down, add tahini and lemon juice. Continue grinding and pressing until the mixture begins to turn creamy.
5. Slowly drizzle olive oil into the mortar while mixing and pressing. Keep working the paste until it is smooth, rich, and spreadable.
6. Let the hummus sit 5 minutes before serving to allow flavors to develop.



PREP TIME

15 mins



COOK TIME

none



SERVING

1 tablespoon

FRESH BRUSCHETTA TOPPING

Ingredients

- 2 ripe tomatoes, finely diced
- 1 clove garlic
- 6–8 fresh basil leaves
- 1 tbsp extra virgin olive oil
- ½ tsp whole black peppercorns
- ½ tsp sea salt



Instructions

1. Grind black peppercorns in your mortar until coarsely cracked and aromatic.
2. Add garlic and sea salt. Pound steadily until the garlic becomes a smooth paste and releases its juices.
3. Add the basil leaves, then gently press and twist the pestle to bruise them. Do not over-grind, you want the oils released, not a puree.
4. Fold in diced tomatoes. Use gentle pressing motions to slightly crush them, releasing natural juices while retaining texture.
5. Drizzle one tbsp oil over the mixture and stir slowly with the pestle until glossy and well combined.
6. Let the mixture rest for 10 minutes before spooning it over toasted bread.



PREP TIME
15 mins



COOK TIME
none



SERVING
2 tablespoon

SMOKY BBQ DRY RUB

Ingredients

- 1 tbsp whole black peppercorns
- 1 tbsp whole coriander seeds
- 1 tsp whole cumin seeds
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp sea salt
- 1 tsp brown sugar



Instructions

1. Toast coriander seeds with cumin seeds in a dry pan on moderate heat for 1–2 minutes until fragrant. Remove from heat and cool slightly.
2. Transfer toasted seeds and peppercorns into the mortar. Grind thoroughly until a fine powder forms.
3. Add smoked paprika, garlic powder, salt, and brown sugar.
4. Continue grinding and mixing until all spices are evenly combined and aromatic.
5. Rub the blend generously onto meats or vegetables, pressing it in firmly.
6. Store the leftover rub in an air-sealed container away from moisture.



PREP TIME
15 mins



COOK TIME
2 mins



SERVING
1 tablespoon

GINGER GARLIC CURRY BASE

Ingredients

- 4 cloves garlic
- 1½ tbsp fresh ginger, sliced thin
- 1 tsp whole cumin seeds
- ½ tsp whole coriander seeds
- 1 tbsp neutral oil
- ½ tsp sea salt



Instructions

1. Lightly toast cumin and coriander seeds until fragrant. Let cool and grind in a mortar until fine.
2. Add garlic and salt. Pound into a smooth paste using steady pressure.
3. Add sliced ginger gradually, grinding thoroughly to break down fibers and release juices.
4. Continue pounding until the mixture becomes thick and cohesive.
5. Drizzle oil slowly while mixing to create a smooth curry base.
6. Use immediately in curries, or refrigerate for up to 5 days.



PREP TIME
15 mins



COOK TIME
none



SERVING
2 tablespoon

SPICY SZECHUAN CHILI GARLIC

Ingredients

- 2 tbsp dried red chilies
- 4 cloves garlic
- 1 tsp whole Szechuan peppercorns
- 1 tbsp soy sauce
- 2 tbsp sesame oil
- ½ tsp sea salt



Instructions

1. Lightly toast Szechuan peppercorns until fragrant and slightly smoky. Let cool.
2. Grind peppercorns in the mortar until fine.
3. Add the dried chilies and crush them firmly until they break into flakes or a fine powder.
4. Add garlic and salt. Pound until a thick, slightly coarse paste forms.
5. Stir in soy sauce and sesame oil, mixing thoroughly until glossy and aromatic.
6. Let the mixture sit for 10 minutes before serving to allow flavors to deepen.



PREP TIME

15 mins



COOK TIME

2 mins



SERVING

1 tablespoon

FIRE-ROASTED TOMATO SALSA

Ingredients

- 3 ripe tomatoes
- 1 small onion, halved
- 1 fresh jalapeño
- 1 clove garlic
- ½ tsp whole cumin seeds
- Juice of ½ lime
- 1 tbsp chopped fresh cilantro
- ½ tsp sea salt



Instructions

1. Place tomatoes, onion, jalapeño, and garlic under a broiler or directly over an open flame. Roast until the skins blister and char slightly, about 8–10 minutes. Let cool.
2. Toast cumin seeds in a dry pan over medium heat for 1 minute, until fragrant. Transfer to your granite mortar and grind to a fine powder.
3. Peel garlic and remove most of the tomato skins if desired. Add garlic and salt to the mortar and pound into a smooth paste.
4. Add roasted onion and jalapeño. Crush firmly, pressing them against the rough granite surface to release juices while keeping a slightly chunky texture.
5. Add roasted tomatoes and gently crush. Do not over-grind, rustic texture is traditional.
6. Stir in lime juice and cilantro. Let it sit for 10 minutes before serving to deepen the flavor.



PREP TIME
15 mins



COOK TIME
10 mins



SERVING
2 tablespoon

SUN-DRIED TOMATO PASTE

Ingredients

- 1 cup oil-packed sun-dried tomatoes, drained
- 1 clove garlic
- ½ tsp whole black peppercorns
- 1 tbsp olive oil
- ½ tsp sea salt
- 1 tbsp fresh basil leaves

Instructions

1. Grind black peppercorns in the mortar until coarse and aromatic.
2. Add garlic and salt. Pound firmly into a smooth paste.
3. Add sun-dried tomatoes in small batches. Press and twist the pestle to break down the dense texture, scraping sides as needed.
4. Add basil leaves and gently crush to release oils without fully pureeing.
5. Drizzle olive oil gradually while grinding until a thick, spreadable paste forms.
6. Taste and adjust seasoning. Store in an air-sealed jar in the refrigerator.



PREP TIME
15 mins



COOK TIME
2 mins



SERVING
1 tablespoon

CRUSHED AVOCADO & LIME SALSA

Ingredients

- 2 ripe avocados
- 1 clove garlic
- ½ tsp whole coriander seeds
- Juice of 1 fresh lime
- 1 tbsp finely chopped red onion
- 1 tbsp chopped cilantro
- ½ tsp sea salt



Instructions

1. Toast coriander seeds lightly until fragrant, then grind finely in your mortar.
2. Add garlic and salt. Pound until smooth and aromatic.
3. Scoop avocado flesh into the mortar. Press and crush gently using circular motions. Leave a slight texture for authenticity.
4. Add red onion and cilantro. Fold and lightly crush to combine without overworking.
5. Stir in lime juice and mix until creamy but still slightly chunky.
6. Put it aside for 5 minutes before serving to allow flavors to meld.



PREP TIME
15 mins



COOK TIME
none



SERVING
2 tablespoon

ROASTED RED PEPPER DIP

Ingredients

- 2 large red bell peppers
- 1 clove garlic
- 2 tbsp toasted walnuts
- ½ tsp whole cumin seeds
- 1 tbsp olive oil
- 1 tsp lemon juice
- ½ tsp sea salt



Instructions

1. Roast red peppers under a broiler or over flame until skins blister and blacken. Place in a bowl, cover, and let steam 10 minutes. Peel and remove seeds.
2. Toast cumin seeds briefly until fragrant. Grind finely in your mortar.
3. Add garlic and salt. Pound into a smooth paste.
4. Add toasted walnuts and grind until broken down but slightly textured.
5. Add roasted peppers in small portions. Press and twist the pestle to form a thick, slightly coarse dip.
6. Drizzle olive oil and lemon juice while mixing. Continue grinding until smooth yet rustic.



PREP TIME
15 mins



COOK TIME
15 mins



SERVING
1 tablespoon