
Ragini Dey

Most of Ragini's life was spent in Delhi and after graduating with honours in Political Science Ragini asked herself if life in the civil service was what she really wanted. In fact, what she really loved was food and travel.

Ragini says chefs always have itchy feet and it wasn't long before her husband landed a job with the Hilton Hotel in Adelaide so with virtually no money they moved to Australia. Here in Australia Ragini was told she needed to be executive chef of her own restaurant for 10 years before she could teach cookery, so she found herself a job with South Australian cookery identity Margaret Kirkwood at the Gas Company. It wasn't long before Indian cookery was added to the classes and Ragini taught them for nearly 8 years. She also taught with the WEA for 26 years. In 1983 Ragini also worked as a cook at South Australia's Government House during the time of Sir Donald Dunstan and before long Sundays great Australian roast became the great Indian curry!

Ragini even cooked for Sir Donald Bradman. For eleven years Ragini cooked at a retirement village where they were surprised that she cooked every meal from scratch - Jam Roly Poly was a bit of a speciality. It was during this time and with two small children that Ragini started her Indian takeaway "The Spice Kitchen". It was such a success that it expanded to include Indian cooking and spice appreciation classes and became renowned for making everything from scratch in the restaurant - right down to the pickles, chutneys and the spice mixes. Ragini has also published two cookery books and her restaurant has won numerous awards including the national "Best Indian Restaurant" award in 2009.

Ragini Spice

An collection of spice blends, that is all natural, preservative and MSG free, Gluten Free and contains no sugar and salt. Each packet makes you 3kilo of product and is hand mixed by us.

All included in the resealable bag is a mixture of spices whole and ground and dry, Onion, ginger and garlic and has a shelf life of up to 1 year.

Not only for curries, use for snack and apps, asian foods, western dishes, marinates, slow cookers, rice, noodles, goulash, Pasta sauces, BBQ, Deep fried marinates, Batters.

Friendly for Vegans, Dairy free, Gluten free, Diabetics

Onion, Garlic and Ginger free version available by order. 500 grams Bulk packs also available.



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Easy Tandoori - Mild

Best for Making Tandoori marinates and after marinating creating Butter Chicken.

Easy Korma - Mildest

Best for authentic, creamy, aromatic korma dishes, as well as using it in biryani, and adding a touch to other dishes such as tuna mornay, stir fry and pasta sauces.

Easy Curry - Med

Best for making traditional curries and an overall answer to all indian cooking, best also for Roganjosh and tomato based curries, and flavouring rice.

Easy Best of the South - Med

Best for coconut curries, maddras and seafood. Asian and Thai cooking. Perfect for lentils!

Easy Vindaloo - Hot

Best for Vindaloo dishes and spicy cooking a combination of 3 different chillies, vinegar and other spices creates a spice and sour sensation



Spice Kitchen Cookbook

Delve into the decadent world of Spice Kitchen, a beautifully crafted cookbook containing fresh and simple regional recipes from India. These recipes celebrate the traditional and modern dishes that have made India the incredible food nation of today. Create your own feast of Indian food by mixing and matching robust curries, delicate biryanis and nourishing dals with flavourful chutneys and salads, breads and pappadums, before moving on to India's finest desserts – sweet enough to satisfy anyone.

Made In Australia

Available online at www.raginispace.com.au or pickup in person at 1/210 Hutt Street Adelaide 5000