

Recipe

BADAMI BABYCORN PANEER MASALA

By

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Ingredients

Baby corns.....	10-12
Cottage cheese (<i>paneer</i>).....	200 gms
Ginger.....	2 inch piece
Red chilies whole.....	3-4
Almonds.....	12-15
Oil.....	3 tbsp
Tomato puree.....	2 cups
Salt.....	To taste
Red chili powder.....	1 tsp
Cumin powder.....	½ tsp
Coriander powder.....	2 tsp
Garam masala powder.....	1 tsp
Dry fenugreek powder (<i>kasuri methi</i>)...	1 tsp

Preparation

1. Wash and thinly slice baby corns. Cut *paneer* into one inch sized triangular pieces. Peel, wash and chop half of the ginger and cut the remaining half into julienne for garnish.
2. Remove stems of whole red chilies. Grind red chilies, almonds and ginger into a fine paste using half a cup of water.
3. Heat oil in a pan; add the ground paste and sauté for three to four minutes. Add tomato puree, salt and continue to sauté for a couple of minutes. Add red chili powder, cumin powder and coriander powder and sauté until oil comes on top of the spice paste.
4. Stir and add sliced baby corn, *paneer* pieces, *garam masala* powder and mix well. Cover and cook on low heat for five minutes.
5. Lightly roast *kasuri methi* and crush. Sprinkle over the gravy. Garnish with ginger julienne strips and serve hot.

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