

Khoa Paneer Korma

by Anand Lila devi dasi



*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

Ingredients

Paneer, cut into $\frac{3}{4}$ -inch cubes.....	350 g	Ginger, finely grated.....	1 Tbsp
Khoa, grated.....	150 g	Tomatoes, chopped.....	4
Green cardamom, bruised.....	3	Turmeric powder.....	$\frac{1}{2}$ Tsp
1.5 inch cinnamon stick.....	1	Garam masala powder.....	1 Tsp
Whole cloves.....	4	Salt.....	$1\frac{1}{2}$ Tsp
Bay leaves.....	2	Water.....	$\frac{1}{2}$ C
Ghee.....	1 Tbsp	Chopped fresh	
Yellow asafetida powder.....	$\frac{1}{2}$ Tsp	coriander leaves.....	2 Tbsp
Green chilies, chopped.....	2	Ghee/oil for deep frying	

- Preparation :**
- 1) Heat ghee/oil in a frying pan over moderately high heat. Deep fry the paneer cubes until lightly golden brown. Drain on paper towels.
 - 2) Grind the cardamom, cinnamon, cloves and bay leaves to a coarse powder.
 - 3) Heat 1 Tbsp of ghee in a saucepan over moderate heat. Add the asafetida, green chili and ginger. Sauté for a while and add the tomatoes. Add the grinded spice powder, turmeric, garam masala and salt. Reduce the heat to low and cook until the tomatoes turn pulpy and ghee oozes out from the tomato mixture.
 - 4) Add the khoa, water and paneer. Stir to mix well. Cook uncovered for 3-4 minutes. Serve garnished with chopped coriander leaves.

Serves: Five-Six

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