

Recipe

Paneer Makhani

By

Bhaktin Archana



Ingredients

- Cottage cheese (paneer) - 400gms
- Green chilies - 2-3
- Ginger - 1 ½ inch piece

- Butter - ¼ cup
- Bay leaves - 2
- Peppercorns - 8-10
- Cinnamon - 2-inch stick
- Green cardamoms - 5
- Cloves - 10
- Tomato puree - 2 cups
- Kashmiri red chili powder - 1 tbsp
- Garam masala powder - 1 tsp
- Salt - To taste
- Sugar/honey - 2 tbsp
- Dried fenugreek leaves (kasuri methi) - ½ tsp
- Fresh cream - 1 cup

Preparation

1. Cut paneer into one inch cubes or triangles.
2. Remove stems, wash and chop green chilies.
3. Peel, wash and grind ginger to a paste.
4. Heat butter in a pan and add bay leaves, peppercorns, cinnamon, green cardamoms and cloves. Stir-fry briefly.
5. Add ginger paste and green chilies.
6. Stir well and cook for two to three minutes.
7. Add tomato puree, Kashmiri red chili powder, garam masala powder, salt and one and a half cup of water.
8. Bring to a boil and cook on medium heat for seven to eight minutes.
9. Reduce heat and simmer for ten minutes.
10. Add sugar or honey and crushed kasuri methi. Adjust salt and mix well.
11. Add paneer and cook on medium heat for six to seven minutes.
12. Whip fresh cream lightly and add to paneer.
13. Cook for one or two minutes and serve hot.

Serves

4 Persons

www.iskcondesiretree.com

Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare