

Recipe

Cashew Paneer

By

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Ingredients

- 1/3 C cashews (soaked in water for 30 minutes)
- 1 Tbsp ghee
- 1 Tsp cumin seeds
- 1 Tbsp ginger, finely grated
- 2 green chilies chopped
- 1½ C tomato puree
- 1½ Tsp salt
- 1 C milk
- 500 gm Paneer, cut into cubes of ¾ inch in size

- 2 Tbsp chopped fresh coriander leaves

Preparation

1. In a blender, grind the cashews to a fine paste. Keep aside.
2. Heat ghee in a saucepan over moderate heat. Drop in the cumin seeds, when they darken a few shades, add the ginger and green chilies. Saute for 1 minute. Reduce the heat to low.
3. Add the cashew paste and fry for 10-12 minutes or until it reaches a little thicker in consistency. Stir often to avoid it to stick to the bottom of the pan.
4. Pour the tomato puree and add the salt. Cook partially covered until the ghee oozes out from the tomato-cashew paste.
5. Stir in the milk and mix well. Add the paneer cubes and fresh coriander leaves.

Serves

6-8

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Hare Rama Hare Rama Rama Rama Hare Hare**