Paneer Butter Masala

Paneer 1 packet 200 gms, Butter - 1.5 tablespoon, Oil 1 teaspoon, Onion 1 sliced, Ginger garlic paste 1 teaspoon, Tomato puree from 2 average sized), Cashewnuts 5, Milk 1/2 cup Cream 2 tablespoon, Salt to taste or as per required, and For mixing: Chili powder 1/2 teaspoon, Coriander powder 1 teaspoon Garam masala powder 1/4 teaspoon, Dried Kastoori methi leaves 1/4 teaspoon Tomato sauce 1 heaped teaspoon, Milk 1 cup.

**Method:** Penetrate cashews in milk till 10mins then chore it to paste set apart (optional for flavor). Slice paneer into cubes. Take mash from 2 tomatoes and keep sideways. Chop onions and make it set. Now mixing in a dish add powder of all chilli, coriander, garam masala, leaves kasoori methi, tomato sauce then add milk. Fusion the milk flavors mixture well and keep sideways. In a covered pan add a teaspoon of oil, fry up the paneer cubes till a little golden brunet and drain in a soft tissue paper and keep sideways. Now enhance butter in the similar pan, permit it to dissolve then add ginger garlic paste sauté for 2mins then insert onions and deep-fry till golden grilled. Then insert tomato puree and deep-fry until raw smell totally leaves, this will take at least 5mins. Now insert the diverse milk-spices jumble, cashew paste, 1/2 cup water then cook for 5-7 mints. The gravy would be heavy and varied well at this phase. Add residual 1/2 cup milk slight by slight rousing constantly to check milk from coagulating. Add required salt. Seethe once more for 3mins to get like the below regularity. Then add the deep-fried paneer cubes and mix it well. Permit the paneer to sit for 2mins then stop. Present with cream, Serve with rotis and naan.