### Making Panner Butter Masala

INGREDIENTS

FOR ONION TOMATO PASTE:

* 1 tsp butter
* 1 tsp oil
* 1 onion, sliced
* 1inch ginger
* 3 clove garlic
* 2 tomato, chopped
* 10 cashew / kaju

OTHER INGREDIENTS:

* 2 tbsp butter
* 2 pods cardamom
* 1 bay leaf
* ¼ tsp turmeric
* 1 tsp kashmiri red chilli powder
* ¼ tsp [garam masala](http://hebbarskitchen.com/homemade-garam-masala-powder-recipe/)
* ¼ tsp cumin powder
* 1 cup water
* ½ tsp sugar
* 1 tsp salt
* 2 tbsp cream
* 20 cubes [paneer / cottage cheese](http://hebbarskitchen.com/make-paneer-home-prepare-paneer-milk/)
* 2 tbsp coriander, chopped
* ½ tsp kasturi methi, crushed
* ¼ tsp [garam masala](http://hebbarskitchen.com/homemade-garam-masala-powder-recipe/)

### **INSTRUCTIONS**

* firstly, in a large kadai heat 1 tsp butter and 1 tsp oil.
* saute 1 onion, 1 inch ginger and 3 clove garlic until it shrinks slightly.
* now add 2 tomato and 10 cashew for a minute.
* cover and cook for 10 minutes or until tomatoes turn soft and mushy.
* cool completely and transfer to the blender.
* blend to smooth paste adding water if required.
* in a kadai heat 2 tbsp butter and saute 2 pods cardamom and 1 bay leaf.
* keeping the flame on low add ¼ tsp turmeric, 1 tsp chilli powder, ¼ tsp garam masala and ¼ tsp cumin powder.
* saute until the spices turn aromatic without burning.
* add in prepared onion tomato paste and saute well.
* saute until oil separates from sides.
* further add 1 cup water, ½ tsp sugar and 1 tsp salt.
* mix well adjusting consistency as required.
* also, add 2 tbsp cream and mix well.
* now add 20 cubes of paneer and mix gently.
* cover and simmer for 10 minutes or until flavours are absorbed.
* further add 2 tbsp coriander, ½ tsp kasuri methi and ¼ tsp garam masala. mix well.
* finally, enjoy paneer butter masala with roti or naan