



Malai Paneer* (HV)

Serving: 1

Veg

Ingredients

- 1 tbsp Ghee
- 2 tbsp Curd
- 1 tbsp Almond Paste
- 75 grams Paneer
- 2 tbsp fresh Cream
- $\frac{1}{4}$ Cup Water
- $\frac{1}{2}$ tsp Cumin Seeds
- 1 tsp Ginger Chopped
- $\frac{1}{4}$ cup coconut milk(50ml)
- $\frac{1}{2}$ tsp Green chilly Chopped
- $\frac{1}{4}$ tsp Cinnamon Powder
- $\frac{1}{4}$ tsp turmeric powder
- $\frac{1}{4}$ tsp Clove Powder
- $\frac{1}{4}$ tsp Cardamom Powder
- Salt to taste

Preparation Method

- In a pan heat ghee.
- Add Cumin Seeds, Chopped Ginger, Chopped Green Chillies and let it cook for while. Add coconut milk
- Add Cinnamon Powder, Clove Powder, Cardamom Powder and let masala cook.
- Add Curd, Salt, and give a stir.
- Add water and let it cook for 2 minutes.
- Add Almond Paste and again mix well.
- Add paneer and cook for while.
- Add cream and let it cook for 5 minutes more.
- Can add little water if gravy required
- Garnish with coriander leaves and serve hot.