

## **Process: -**

Refined Oil	Heat the pan with oil
Bay Leaf Clove Green Cardamom Kashmiri Chilli Whole Black Cardamom	Gorom Moshla Tempering
Ginger Chopped Garlic Chopped Green Chilli Chopped Onion Slice	<ul style="list-style-type: none"><li>First, add ginger, garlic, and green chili.</li><li>Then add the sliced onion.</li><li>Cook until the onion slices are translucent.</li></ul>
Cashew	Put Cashew
Doi Red Chilli Powder Coriander Powder Turmeric Powder	<ul style="list-style-type: none"><li>Mix the spices with Doi.</li><li>Add the mixture and cook until the raw smell of the Doi and spices is gone.</li></ul>
Tomato Kasuri Methi	Add Tomato & Kasuri Methi, then cook for 3-5 minutes on high heat.
Add water and cook for 1.5 to 2 hours until the tomato completely melts.	
Blend the cooked tomato and onion with a hand grinder. Then strain the gravy.	
Add smoked butter oil to the Kadhai.	
Gorom Moshla Powder Kashmiri Red Chilli Powder	Add each ingredient to the butter one by one.
Ginger Paste Garlic Paste	Add both pastes to the butter and cook until the raw smell is gone.
Add the strained gravy and cook until the oil separates from the gravy. Then add salt, sugar, & Vinegar.	
Done.	