**Navratan Korma**

Prep time: 20 Min Cook time: 45 Min

**Ingredients:**

**Vegetables:**

* 3 carrots, peeled and chopped
* 3 potatoes, peeled and chopped
* 15 French beans, rinsed and cut
* 200 g cauliflower florets
* ½ cup green peas, boiled

**For the gravy:**

* 3 onions, roughly chopped
* 1-inch piece of dalchini (cinnamon)
* 8-12 black peppercorns
* 3 tej patta (bay leaves)
* 6-8 green cardamoms
* 3 black cardamoms
* 5-6 cloves
* 6-8 cashews
* 3 tbsp oil
* 2 mace strips
* 1 tsp ginger-garlic paste
* 1 tsp low sodium salt
* 1 tsp haldi powder (turmeric)
* 100 g paneer, diced
* 2 tsp dhaniya powder (coriander powder)
* 1 cup curd (yogurt)
* ½ cup milk

**For garnish:**

* Fresh dhaniya leaves (coriander)

**Instructions:**

1. In a large pot, add water, 3 chopped onions, 1-inch piece of dalchini, 3-4 black peppercorns, 1 tej patta, 3 green cardamoms, and 2 cloves. Boil until the onions are soft.
2. Remove the spices and blend the onions into a smooth paste.
3. In a separate pot, boil the cashews, then blend them into a fine paste with a little water if needed.
4. In a large pan, heat oil, and add 1-inch piece of dalchini, 1 black cardamom, 2 green cardamoms, 1 mace strip, 1 tej patta, cloves, and 3-4 black peppercorns.
5. Add ginger-garlic paste and sauté until aromatic.
6. Add the chopped vegetables, salt, haldi powder, and sauté until the vegetables are tender, adding a splash of water as needed.
7. Add the diced paneer and set aside.
8. In another large pan, heat oil and add 1 tej patta, 3-4 black peppercorns, 2 cloves, 1 mace, 2 green cardamoms, and 1-inch piece of dalchini.
9. Add the onion paste and cook until the moisture evaporates.
10. Stir in the ginger-garlic paste and cook for a few minutes.
11. Add haldi powder, dhaniya powder, and salt, and stir well.
12. Mix in the curd and cook until aromatic.
13. Pour in the milk and cook until the sauce thickens.
14. Add the sautéed vegetables with paneer, cashew paste, and boiled peas to the sauce.
15. Simmer until the flavors meld together.
16. Garnish with fresh dhaniya leaves and serve hot with roti or steamed rice.