



## Kaju Masala

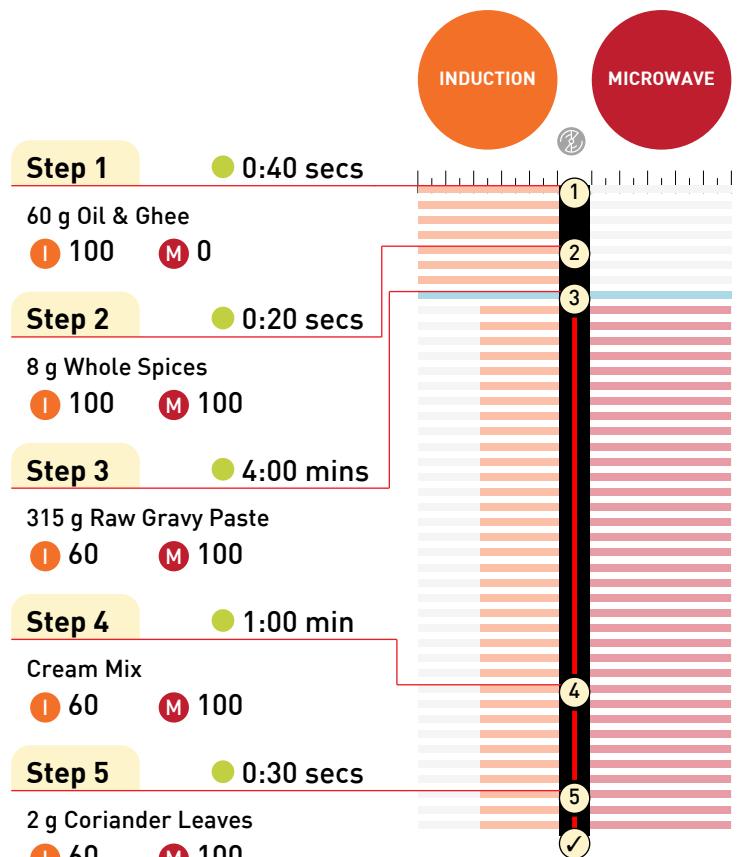
### Cooking Time

On2Cook: 6:30 mins Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

### Ingredients

60 g	Oil & Ghee
30 g Oil, 30 g Ghee	
8 g	Whole Spices
	5 g Cinnamon Sticks
	2 g Green Cardamom, 1 g Cloves
315 g	Raw Gravy Paste
	250 g Tomato, 20 g Cashews
	20 g Melon Seeds
	6 g Kashmiri Red Chilli Powder
	3 g Coriander Powder
	2 g Turmeric Powder
	3 g Cumin Powder, 6 g Salt
	3 g Garam Masala, 2 g Red Chilli
181 g	Cream Mix
	1 g Kasuri Methi, 40 g Butter
	40 g Cream, 100 g Roasted Cashews
2 g	Coriander Leaves



Total Output:  
450 g