



Mughlai Paneer

Cooking Time _____

On2Cook: 4:10 mins Normal Cooking: 12:30 mins

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

Ingredients _____

- 32 g

Ghee & Cumin Seeds
- 30 g Ghee, 2 g Cumin seeds
- 130 g

Mix Paste
- 100 g Onion, 10 g Green Chilli
- 10 g Cashew Nuts, 3 g Garam Masala
- 4 g Salt, 5 g Sugar, 20 g Curd

Step 1 0:40 secs

32 g Ghee & Cumin Seeds
I 100 M 0

Step 2 1:00 min

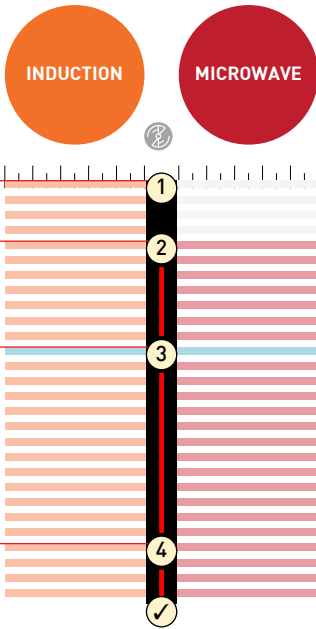
Mix Paste
I 100 M 100

Step 3 2:00 mins

100 ml Water (Auto)
I 100 M 100

Step 4 0:30 secs

150 g Paneer
I 100 M 100



Total Output:
400 g