



Safed Paneer

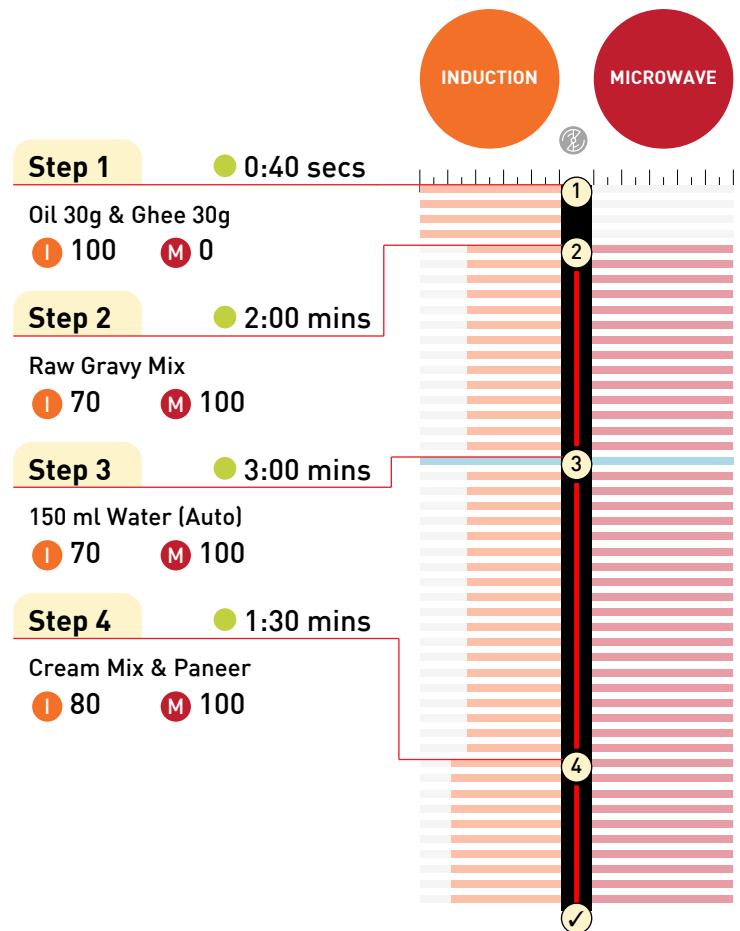
Cooking Time _____

On2Cook: 7:10 mins Normal Cooking: 45 mins

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

Ingredients _____

60 g	Oil 30g & Ghee 30g
426 g	Raw Gravy Mix
	250 g Raw Green Tomato, 30 g Onion
	30 g Curd, 8 g Ginger, 16 g Garlic
	8 g Green Chilli, 40 g Cashew
	20 g Melon Seeds, 15 g Khoya
	5 g Salt, 2 g White Paper Powder
	2 g Garam Masala
121 g	Cream Mix
	30 g Butter, 50 g Cream, 30 g Milk
	2 g Elaichi Powder
	1 g Kasturi Methi Powder, 8 g Sugar
150 ml	Water (Auto)



Total Output:
600 G