



# 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

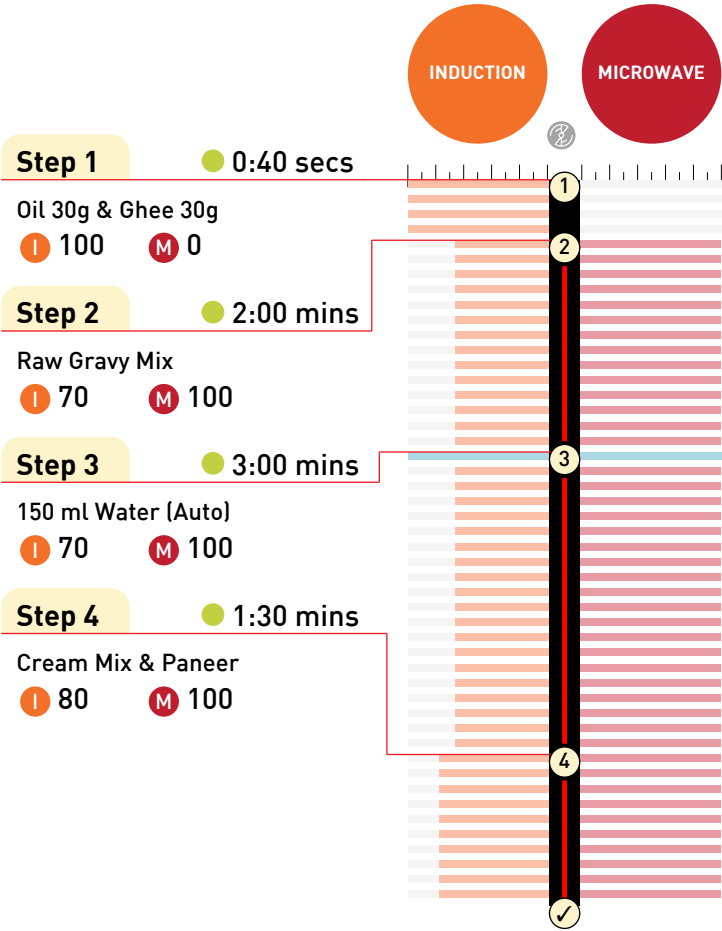
Cream Mix

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