



# Matar Paneer

Cooking Time \_\_\_\_\_

On2Cook: 6:40 mins    Normal Cooking: 35 mins

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

Ingredients \_\_\_\_\_

- 30 ml

Oil
- 30 g

Butter
- 330 g

Raw Gravy Paste
- 250 g Tomato, 40 g Cashew
- 20 g Melon Seeds
- 10 g Kashmiri Red Chilli Powder
- 5 g Salt, 5 g Green Chilli
- 150 ml

Water
- 14 g

Powdered Spices
- 1 g Kasuri Methi
- 3 g Green Cardamom Powder
- 10 g Sugar
- 50 g

Cream & Ghee
- 30 g Cream, 20 g Ghee

Step 1 0:00 secs

30 ml Oil  
I 0 M 0

Step 2 0:40 secs

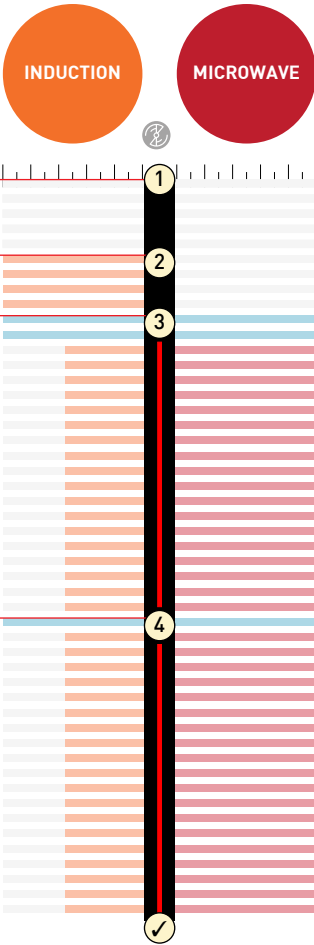
30 g Butter  
I 100 M 0

Step 3 3:00 mins

Water  
330 g Raw Gravy Paste, 150 ml  
I 60 M 100

Step 4 3:00 mins

Paneer  
Cream & Ghee, 250 g Matar &  
14 g Powdered Spices, 50 g  
I 60 M 100



Total Output:  
700 g