



Soaji Paneer

Cooking Time

On2Cook: 8:40 mins Normal Cooking: 30 mins

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

Ingredients

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| 80 ml | Oil |
| 30 g | Ginger Garlic Paste |
| 190 g | Raw Gravy Pastes |
| | 160 g Onion |
| | 15 g Kashmiri Red Chilli |
| | 3 g Red Chilli Powder, 2 g Turmeric |
| | 10 g Salt |
| 202 g | Roasted Saoji Masala Puree |
| | 2 g Bay Leaves, 5 g Coriander Seeds |
| | 10 g Cumin Seed, 5 g Cinnamon Stick |
| | 3 g Nutmeg, 2 g Star Anise |
| | 4 g Big Cardamom |
| | 4 g Small Cardamom, 5 g Fennel Seed |
| | 5 g Poppy Seed |
| | 2 g Black Pepper Corn |
| | 10 g Roasted Chana, 10 g Rice |
| | 5 g Whole Red Chilli |
| | 30 g Desiccated Coconut |
| | 100 g Water |

