



# Paneer Makhani

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

On2Cook: 5:40 mins    Normal Cooking: 35 mins

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

Ingredients \_\_\_\_\_

- 20 ml

20 g

325 g

150 ml

12 g
- Oil

Butter

Raw Gravy Mix

250 g Tomato, 40 g Cashews

20 g Melon Seeds

10 g Kashmiri Chilli Powder

5 g Salt

Water

Dry Spice Mix

10 g Sugar, 1 g Kasuri Methi

GreenCardamomPowder1g

Step 1 0:00 secs

20 ml Oil  
I 0 M 0

Step 2 0:40 secs

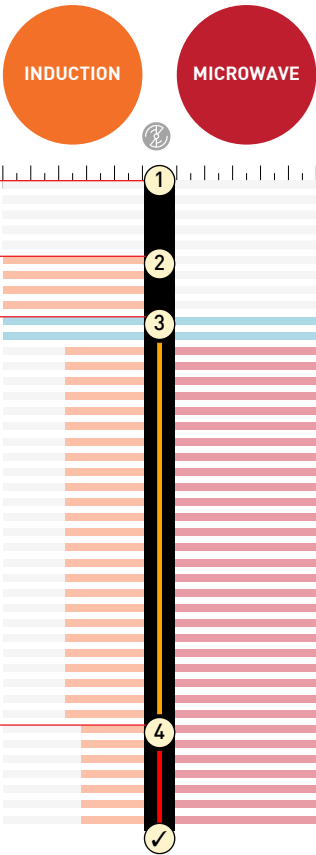
20 g Butter  
I 100 M 0

Step 3 4:00 mins

Water  
325 g Raw Gravy Mix, 150 ml  
I 60 M 100

Step 4 1:00 min

Diced Paneer, Cream & Ghee  
12 g Dry Spice Mix, 200 g  
I 50 M 100



Total Output:  
600 g