



# Mughlai Paneer

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

On2Cook: 4:10 mins    Normal Cooking: 12:30 mins

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

Ingredients \_\_\_\_\_

- 32 g

Ghee & Cumin Seeds
- 30 g Ghee, 2 g Cumin seeds
- 130 g

Mix Paste
- 100 g Onion, 10 g Green Chilli
- 10 g Cashew Nuts, 3 g Garam Masala
- 4 g Salt, 5 g Sugar, 20 g Curd

Step 1 0:40 secs

32 g Ghee & Cumin Seeds

I 100

M 0

Step 2 1:00 min

Mix Paste

I 100

M 100

Step 3 2:00 mins

100 ml Water (Auto)

I 100

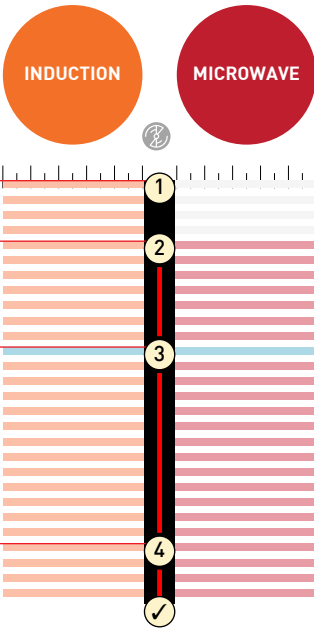
M 100

Step 4 0:30 secs

150 g Paneer

I 100

M 100



Total Output:  
400 g