



Sooji Paneer

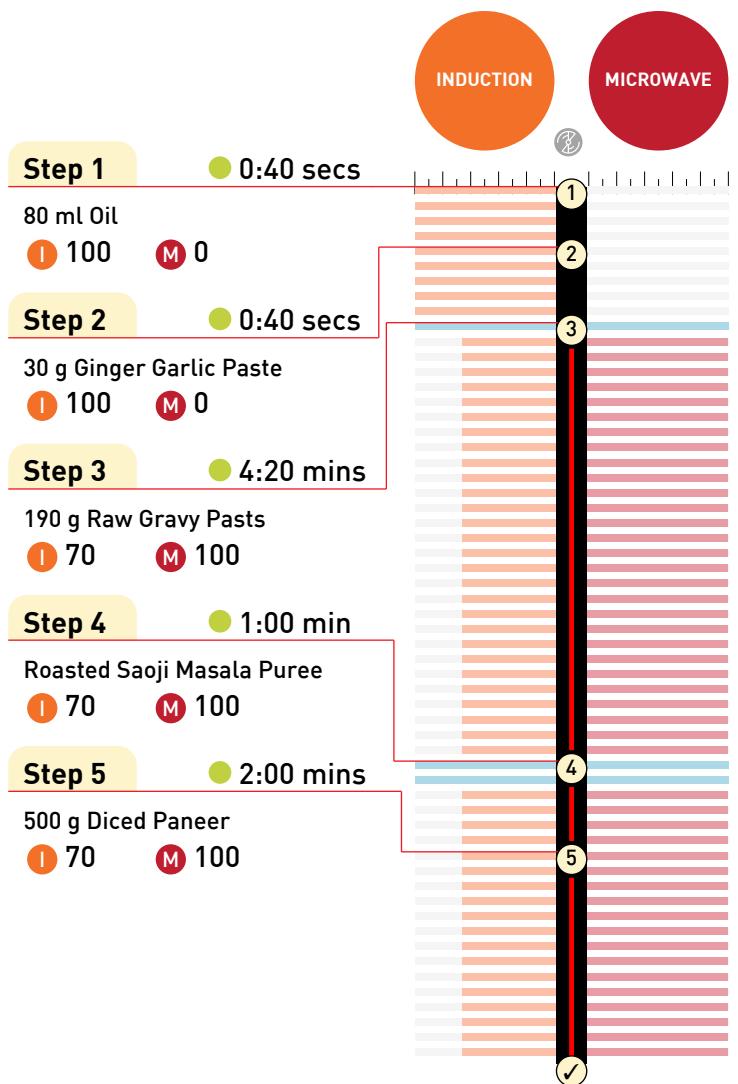
Cooking Time

On2Cook: 8:40 mins Normal Cooking: 30 mins

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

Ingredients

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 Sooji 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



Total Output:
900 g