



Kadhai Paneer

Cooking Time

On2Cook: 7:30 mins Normal Cooking: 30 mins

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

Ingredients

72 g	Oil, Ghee & Whole Spices
	30 ml Oil, 30 g Ghee
	2 g Whole Red Chilli 8 Coriander Seeds
	2 g Cumin Seeds
345 g	Raw Gravy Paste
	50 g Onion, 200 g Tomato
	25 g Cashew, 25 g Melon Seeds
	7 g Ginger, 10 g Garlic
	2 g Green Chilli
	6 g Coriander Powder
	3 g Garam Masala, 3 g Cumin Powder
	6 g Salt, 2 g Red Chilli Powder
	5 g Kashmiri Chilli Powder
	1 g Turmeric Powder
61 g	Cream Mix
	25 g Butter, 30 g Cream, 5 g Sugar
	1 g Kasuri Methi
110 g	Vegetable Mix
	60 g Bell Pepper Triangles
	30 g Onion Petals
	20 g Tomato Petals
2 g	Coriander Leaves

Step 1 1:00 min

72 g Oil+Ghee+Whole Spice

I 100 M 0

Step 2 0:30 secs

Vegetable Mix

I 100 M 100

Step 3 4:30 mins

345 g Raw Gravy Paste

I 60 M 100

Step 4 1:00 min

Paneer

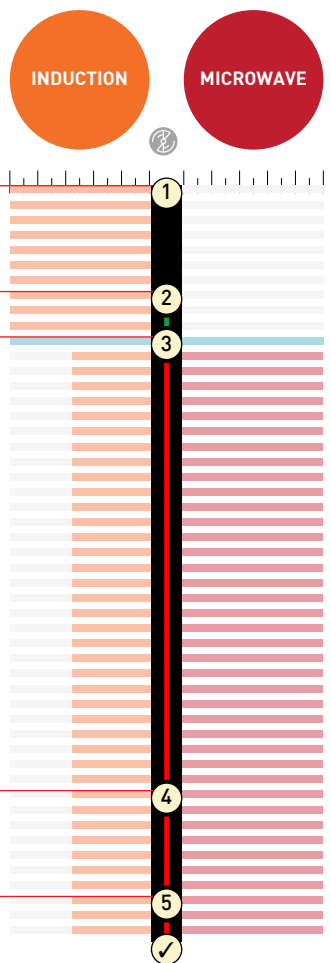
61 g Cream Mix, 150 g Diced

I 60 M 100

Step 5 0:30 secs

2 g Coriander Leaves

I 60 M 100



Total Output:
620 g