



## Shahi Paneer Kor

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

On2Cook: 4:30 mins Normal Cooking: 40 mins

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

Ingredients \_\_\_\_\_

81 g	Oil & Tadka 20 g Ghee, 40 g Oil 2 g Green Cardamom, 2 g Star Anise 2 g Cinnamon, 1 g Clove 8 g Chopped Garlic 4 g Chopped Ginger 2 g Chopped Green Chili
259 g	Raw Onion Gravy Mix 25 g Cashew, 25 g Melon Seeds 200 g Onion, 3 g Black Pepper 1 g Turmeric, 3 g Red Chilli Powder 6 g Salt
150 ml	Water (Auto)

Total Output:  
550 G