



Paneer T Masala

Cooking Time _____

On2Cook: 8:10 mins Normal Cooking: 30 mins

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

Ingredients _____

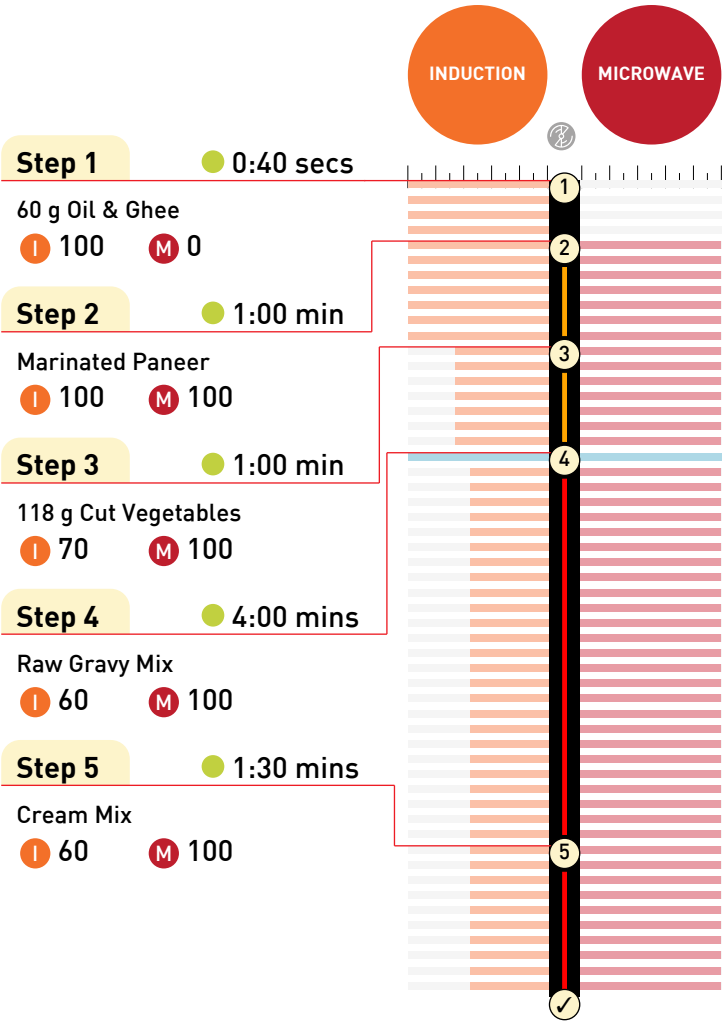
- 60 g

Oil & Ghee
- 40 g Oil, 20 g Ghee
- 118 g

Cut Vegetables
- 30 g Onion, 20 g Tomato
- 50 g Mix Bell Pepper, 10 g Ginger
- 5 g Garlic, 3 g Green Chilli
- 323 g

Raw Gravy Mix
- 200 g Tomato, 30 g Cashew
- 20 g Melon Seeds
- 15 g Ginger Garlic Paste, 5 g Salt
- 6 g Kashmiri Chilli Powder
- 3 g Red Chilli Powder
- 2 g Coriander Powder
- 1 g Garam Masala, 1 g Cumin Powder
- 40 g Curd
- 52 g

Cream Mix
- 20 g Cream, 20 g Butter, 10 g Sugar
- 1 g Elaichi Powder
- 1 g Kasturi Methi



Total Output:
600 G