

Cashew Paneer

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Preparation



- Soak kaju & poppy seeds for ½ an hour, or more. Grind into a paste (add water if needed).
- Heat 1 tbsp of oil. Put slightly crushed elaichi in the oil.
- Add finely chopped onions & fry till slightly brown
- Add tomato puree & ginger-green chili paste. Fry nicely till oil comes up.
- Add Chili powder, turmeric powder & fry.
- Add kasuri methi & fry only for 10 seconds
- Add ground kaju-poppy seed paste, salt & water
- Let it boil nicely.
- Add fried paneer cubes & bring one more boil. Add garam masala.

Notes

Garnish with cilantro/corriander.

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Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	