

## Paneer Makhani

(Paneer Cheese with Spiced Tomato and Cashew Cream)

**Difficulty:** Easy

**Servings:** 3 – 4

**Preparation Time:** 20 mins

**Cooking Time:** 40 mins



## Ingredients

2g Chilli Powder

5g Ginger

5g Tomato Puree

10g White Onion

15g Garlic

15g Whole Roasted Cashew

20g Shallots

30g Butter

60g Whipping Cream (with excess for garnishing)

260g Paneer Cheese

450g Cherry Tomatoes

15ml Cooking Oil

1 Piece Whole Cinnamon Stick

2 Pieces Bay Leaves

4-5 Pieces Cardamom

3 Pinches Garam Masala

To Taste Pepper Powder

To Taste Salt

To Taste Sugar

To Garnish Coriander Leaves

# Methods

1. Into your hand blender mixing beaker, add white onion, garlic, shallot and ginger, and blend together to form paste.



2. In a pot, lightly heat up cooking oil. Melt butter. Fry cinnamon, cardamom, bay leaves and blended paste for about 2 minutes.



3. Add chilli powder, and continue stirring until well mixed. Add cherry tomatoes and tomato puree, and fry until cherry tomatoes are softened, for about 8 minutes. Fully-ripened tomatoes make the gravy sweeter, while those not fully-ripened make it sourer. Add water to soften tomatoes more quickly.



4. Remove cinnamon, cardamom and bay leaves. Continue cooking for 10 minutes. Add cashew. With your hand blender, blend the mixture directly in pan until smooth. Cashew makes the gravy thicker and creamier. It could also be substituted with almond.



5. Add garam masala and paneer cheese. Season with salt, pepper and sugar. Add whipping cream and stir well.



6. Remove from heat. Top with excess whipping cream. Garnish with coriander leaves. Serve and enjoy.

