

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	25	Grams	Cashew Nuts	Make paste
275		Grams	Green Peas	
80		ML.	Cooking Oil	
175		Grams	Cooking Oil	
25		Grams	Ginger Garlic Paste	
150		Grams	Curds	
1		Teaspoon	Chilly Powder, Red	
300		Grams	Paneer (Indian home made cheese)	
100		Grams	Tomatoes	
		As Required	Salt	to taste
25		Grams	Charmagaz	Paste
1/2		Teaspoon	Garam-Masala	
50		ML.	Milk Cream	
5		10 g	Chillies Green	
25		Grams	Coriander Leaves (Kothmeer)	
1		Pinch	Kesar/Saffron	
1		Teaspoon	Coriander Powder	

Method

1. Make a puree out of tomato in a blender.
2. Boil the onions in water for 8 minutes, strain and puree.
3. Take butter or oil in a sauce pan and add boiled onion paste. Stir for 6 minutes and add ginger garlic paste.
4. Cook for five minutes and add red chilli and coriander powder. Stir and add tomato puree and salt.
5. Cook till oil leaves the masala, add yoghurt, beaten to a smooth texture and stir. Add little water, green peas and saffron.
6. Cook for 10-12 minutes till the oil leaves the masala. Add little water, green peas and saffron. Cook till green peas are tender.
7. Cut the fresh paneer into cubes and fry in oil till golden. Dip in cold water.
8. Squeeze the paneer and add to gravy.
9. Make a paste of charmagaz seeds, almonds and cashew nuts, previously blanched and soaked.
10. Mellow the gravy with cream, paste of nuts, and serve hot garnished with fresh coriander leaves and slit green chillies