



Paneer Butter Masala Recipe Card



'Cottage cheese chunks cooked in a rich and creamy masala base.'

Preparation Time :11-15 minutes

Cooking time :26-30 minutes

Servings :4

Level Of Cooking :Moderate

Taste :Mild

Ingredients for 'Paneer Butter Masala' Recipe

- Paneer (cottage cheese) cut into triangles 500 grams
- Butter 5 tablespoons
- Oil 1 teaspoon
- Bay leaves 2
- Cloves 2
- Cinnamon 2 one-inch
- Dried red chillies broken 2
- Coriander seeds crushed 2 tablespoons
- Onion sliced 1 medium
- Ginger paste 2 teaspoons
- Garlic paste 2 teaspoons
- Coriander powder 1 teaspoon
- Red chilli powder 1 teaspoon
- Tomatoes chopped 5-6 medium
- Salt to taste
- Kasoori methi crushed 1/2 teaspoon
- Fresh cream 2 tablespoons

Method

step 1

Heat three tablespoons butter with one teaspoon oil in a kadai. Add bay leaves, cloves, cinnamon, red chillies and half of the crushed coriander seeds. Sauté for half a minute.

step 2

Add onion and stir-fry for thirty seconds and add ginger paste and garlic paste. Cook for another thirty seconds. Add coriander powder, red chilli powder and tomatoes. Cook on high heat till oil leaves the masala. Puree the mixture.

step 3

Heat the remaining butter in a non-stick, cook the pureed mixture for two minutes. Add paneer pieces and salt. Add half a cup of water. Cook covered on low heat for five minutes.

step 4

Sprinkle kasoori methi and mix in lightly. Remove from heat and mix in cream. Serve hot, garnished with remaining crushed coriander seeds.