

## Paneer makhanwala

### Ingredients:

250 gms firm paneer  
2 tbsp. butter  
1 tbsp. cream or malai  
1 large tomato quartered  
1 medium tomato finely chopped  
1 small capsicum finely chopped  
1/4 cup cabbage shred coarsely  
1 slice bread toasted lightly & quartered  
1 tbsp. coconut grated  
10 cashews  
1 tsp. wheat flour  
1 stalk curry leaves  
1 tbsp. coriander leaves finely chopped  
1 tsp. red chilli powder  
1/2 tsp. coriander seed powder  
1/4 tsp. garam masala powder  
1/4 tsp. turmeric powder  
1/2 tsp. sugar  
salt to taste  
2 tbsp. oil

### Method:

1. Grate 2 tbsp. paneer, keep aside for garnishing.
2. Chop remaining paneer into thick cubes.
3. Heat one tbsp. oil in a heavy frying pan.
4. Lightly fry 5 cashews, drain, keep aside.
5. Add quartered tomato, cabbage, to same oil.
6. Stirfry till cabbage is limp, stir in toast pieces, take off fire, cool a little.
7. Wet grind above mixture along with unfried cashews, in a small mixie, using little water.
8. Heat remaining oil in same pan.
9. Add chopped capsicum and tomato, stir fry for a minute.
10. Add all dry masalas, ground paste, flour (dissolved in 1 tbsp. water).
11. Cook till gravy is thick, add sugar and salt.
12. Add paneer pieces, fried cashews, butter, cream, mix gently.
13. Pour into serving dish, garnish with grated paneer, coriander.

14. Serve hot with rotis, parathas or even soft slices of fresh bread.

**Making time:** 45 minutes

**Makes:** 4 servings

**Shelflife:** Best fresh