

Kaaju Paneer Masala

Ingredients:

- 150g **Amul Malai Paneer**
- 1/2 cup kaaju
- 3 onions
- 3 tomatoes
- 3 flakes garlic
- 1" piece ginger
- 3 tbsp watermelon seeds
- 2 tbsp oil

Method:

- Fry 150g **Amul Malai Paneer** till golden.
- Remove, and in the same oil, fry 1/2 cup kaaju and keep aside.
- Deep fry 3 sliced onions till brown.
- Cool and grind into a paste.
- Boil 3 chopped tomatoes, 3 flakes chopped garlic, 1" piece chopped ginger with 1 cup water, till tomatoes are soft.

- Cool and then puree.
- Soak 3 tsp watermelon seeds and 1 tsp khus-khus for 1 minute. Grind to paste.
- Heat 2 tbsp oil and fry onion paste till brown.
- Add 1/2 tsp chilli powder and khus-khus paste and mix.
- Add tomato puree and cook till oil separates.
- Add 1/2 cup milk gradually, stirring constantly, and cook for 3 - 4 minutes.
- Add 1/2 tsp garam masala and salt.
- Add enough hot water to get a thick gravy.
- Boil and then simmer for 10 - 12 minutes.
- Add **Amul Malai Paneer** and kaaju.
- Boil once more, simmer for 5 minutes till paneer is heated.
- Serve.

Handi Paneer

Ingredients:

- 3 onions
- 2" piece ginger
- 1/2 tsp haldi
- 1/2 tsp chilli powder
- 1/2 tsp garam masala
- 1 tomato
- 200g **Amul Malai Paneer**

Method:

- Cut 3 onions fine and stir fry till brown.
- Reduce flame, add 2 piece grated ginger, 1/2 tsp haldi, 1/2 tsp chilli powder, 1/2 tsp garam masala and mix.
- Add 1 finely chopped tomato, 1 chopped green chilli and 1 tej patta.
- Cook on low flame for 7 - 8 minutes.
- Add 1/2 cup beaten curd and cook till dry.
- Add salt.
- Add 1/2 cup water and boil.
- Mix in 200g **Amul Malai Paneer** and 1 tbsp chopped coriander.
- Cook till the masala dries and coats the paneer.
- Add a little freshly ground pepper.
- Remove from fire and serve.