

Paneer Kofta Curry

Introduction

With paneer koftas dipped in rich, creamy cashew based gravy, one can not miss out on this delectable dish!

Preparation time : 30 mts

Cooking time : 40 mts

Serves : 4 people

Ingredients

Paneer Kofta

- 1 1/2 cup grated Paneer / Cottage Cheese
- 1/2 Potato boiled and peeled
- 1/2 tsp Red Chilli powder
- 1/2 tsp finely chopped Green Chilli
- 1/2 tsp grated Ginger
- 1/2 tsp Coriander powder
- Salt to taste
- Coriander Leaves
- 1/4 cup Cashew Nuts
- 2 tbsp Corn Flour

Whipping Cream Substitute

- 1/4 cup Milk Powder
- 2 tbsp Milk
- 1/2 tsp Sugar

Kofta Curry

- 2 Big Onions
- 2 Tomatoes
- 3 tbsp Cashew Nuts
- 2 tbsp Oil
- 1/2 tsp Red Chilli powder
- 1/2 tsp Garam Masala
- 1/2 tsp Coriander powder
- 1 tbsp Sugar
- 1 Green Chilli
- 1/2 tsp Cumin powder

Method

For Kofta

- Take grated paneer in a mixing bowl, to that add grated boiled potato, green chillies,

- red chilli powder, grated ginger, coriander powder, salt, coriander leaves, corn flour and mix it really well.
- Make small golf size balls and stuff some raising and cashews in it.
- Deep fry until golden brown.

For Curry

- Heat 1 tbsp oil, to that add sliced onion and cook until onions are browned up.
- Soak cashews in water for 2 hours.
- Mix cashews, green chillies, tomatoes and run in to blender.
- Heat 2 tbsp oil, add onion puree and cook for 2 mts.
- Add ginger gralic paste and cook for a minute.
- Add tomato puree, mix well, add turmeric powder, garam masala, red chilli powder, coriander powder, cumin powder, mix and cook for 5 to 7 mts over medium heat.
- Add water, stir, add salt, sugar, mix well and cook for 5 mts.
- Mix milk powder, sugar, milk together to make smooth paste.
- Add milk powder paste, mix and cook for 3 to 4 mts.
- Add paneer kofta, mix, cover and cook for 3 to 4 mts.