Smokey Paneer Makhani

A fusion sweet dish celebrating Christmas and Indian Diwali festival

Prep Time: 20 minutes
Serves: 5-6 people

Ingredients

- Tomatoes 6-7No
- Garlic 8-10 cloves
- Ginger 1 inch
- Coriander stems 2 tbsp
- Green chilli 1no
- Cashews (soaked) 15No
- Paneer (cubed) 500g
- Green chilli (chopped) 1no
- Onions (chopped) 3 medium size
- Garlic (chopped) 1 tbsp
- Fresh cream 3-4 tbsp
- Fresh coriander (as required)

For paneer sauteing

- 1 tbsp oil
- 1 tbsp butter
- 500 grams paneer (cubed)
- Salt to taste
- A pinch Kashmiri red chilli powder

Spices and other ingredients

- Kashmiri / Degi red chilli powder 1.5 tbsp
- Coriander powder 1 tbsp
- Cumin powder ½ tsp
- Oil 3 tbsp
- Butter 6 tbsp
- Salt to taste
- Kashmiri Red Chilli powder - a pinch
- Cumin seeds 1sp
- Green cardamom 3No
- Cinnamon ½ inch
- Bay leaf 1No

- Turmeric powder ¼ tsp
- Kashmiri red chilli powder ½ tsp
- Sugar / honey - a pinch
- Hot water as required
- Roasted Kasuri Methi (fenugreek) - pinch
- Garam masala - a pinch

To make the paste

- 6-7 tomatoes chopped
- 8-10 cloves garlic
- 1 inch ginger
- 2 tbsp coriander stems
- 1 green chilli
- 1.5 tbsp Kashmiri / Degi red chilli powder
- 1 tbsp coriander powder
- ½ tsp cumin powder
- 15 cashews (soaked)

Final cooking:

- 2 tbsp oil
- 6 tbsp of smoked butter
- 1 tbsp garlic (chopped)
- 1 green chilli (chopped)
- 3 medium-sized onions (chopped)

*Whole Spice*s

- 1 tsp cumin seeds
- 3 green cardamom
- ½ inch cinnamon
- 1 bay leaf
- ¼ tsp turmeric powder
- ½ tsp Kashmiri red chilli powder
- A pinch roasted kasuri methi powder
- A pinch garam masala
- Salt to taste
- A pinch of sugar/ honey

- Hot water as required
- 3-4 tbsp fresh cream
- Fresh coriander as required (chopped)

Step 1

Method:

- Chop the tomatoes
- Soak the cashews in hot water for 10 mins
- Chop onions
- Cube and saute or grill the Paneer
- Chop ginger garlic and green chillies
- Chop coriander stems and leaves
- Get all the ingredients and Spices ready
- Make the smoked butter

Step 2

Preparation of the Smokey Butter

Method:

- Melt butter in the microwave. Burn 1 charcoal over flame or blow torch. Put the burning charcoal on a silver foil and place it inside the butter.
- Pour a little butter on the charcoal and cover it with a lid ensure the smoke stays in the container,

Step 3

Preparation of the paste

Method:

- Add all the ingredients of the paste into a mixer grinder jar and grind into a fine paste. Ensure to soak the cashews in boiling water for 10-15 minutes before adding, or boil for 5 minutes. Pass the paste through a sieve.

Step 4

Making the gravy

Method:

- Heat a wok or kadhai and add oil and half of the smoky butter. Once hot, add all the whole spices along with garlic and chopped green chilli. Stir well.
- Add the onions and cook over medium-high flame until they turn light golden brown.
- Add turmeric powder and Kashmiri red chilli powder. Stir well and add a splash of hot water. Stir and cook the masala for 2-3 minutes.
- Add the prepared paste along with salt and sugar. Stir well and cook over medium-high flame until the oil separates.
- Add hot water as required to adjust the consistency of the gravy. Cook for 2-3 minutes, then taste and adjust the seasoning accordingly.