Pomì
O Così. O Pomì.

# Paneer butter masala



**Preparation time**: 40 min
**Difficulty**: Medium

### Ingredients

- Butter: 2 tablespoon
- Cashew nut paste: 1 1/2 tablespoon
- Chaat masala powder: 1 teaspoon
- Fresh cream: 3 tablespoon
- Garlic paste: 1/2 teaspoon
- Ghee: 1 tablespoon
- Ginger paste: 1/2 teaspoon
- Honey: 1/2 teaspoon
- Kasoori methi powder: 1 teaspoon
- Paneer: 250g
- Red chilli powder: 1/2 teaspoon
- Salt: as required

## Preparation

1. Take a pan and melt ghee in it. Once the ghee is melted, add ginger garlic paste in it and saute these ingredients for half a minute. Saute for a few seconds and then add ***Pomì Strained Tomatoes*** in it. Stir well and then add cashew nut paste along with red chilli powder and salt. Mix well and cook for 2 minutes.
2. Add honey, kasoori methi powder, butter in the gravy and mix well. Cook for 2-3 minutes and then add paneer pieces in it. Stir gently and coat the gravy well over the paneer pieces.
3. Add fresh cream (keeping 1 tbsp aside) in the gravy along with 1/2 tsp chaat masala. Garnish with remaining fresh cream and chaat masala.

**For this recipe we used:**

Strained Tomatoes

