

# Paneer Makhani

Paneer in a Butter Sauce

**Hari**  
GHOTRA



## Ingredients

400g paneer, diced

### Tomato Sauce

2 medium red onion, roughly chopped

2-3 green chillies, roughly chopped

1 tsp ginger, grated

4 cloves garlic, peeled and roughly chopped

4cm stick of cassia bark

3 green cardamom pods

5 whole black peppercorns

400g / 1 tin plum tomatoes

### Makhani Sauce

3 tbsp ghee

1 tbsp cumin

2 tsp coriander seeds, crushed

½ tsp turmeric

1 tsp Kashmiri chilli powder

1 tsp salt

1 tsp kasoori methi (fenugreek)

2 tbsp greek style yogurt or cream

1 cup hot water

½ tsp sugar (optional)

Handful of fresh coriander leaves, chopped

1 tsp garam masala

## Method

- 01** Put onion, ginger, garlic, chillies, green cardamom, black pepper, cassia bark, salt into a pan and cover with water (approx. 1L) and bring to the boil.
- 02** Add a tin of tomatoes to the pan and leave to simmer for 15-20 min on medium heat stirring occasionally.
- 03** After the sauce has reduced and the mixture has come to a thick saucy consistency remove it from heat. Let the mixture cool down and blend to a fine sauce. If required strain through a sieve to ensure the sauce is smooth.
- 04** In a second pan heat the ghee and add the cumin seeds. As soon as they crackle stir in the tomato sauce very carefully.
- 05** Fry the sauce until the oil separates then stir in turmeric, Kashmiri chilli, crushed coriander, dried fenugreek and stir for 2-3 minutes.
- 06** Once the sauce has thickened reduce the heat and stir in the yoghurt or cream.
- 07** Cook for a minute or two and add the fresh homemade paneer. Stir to coat with the sauce then leave to simmer for 5 minutes on a gentle heat. Add a little hot water to loosen the sauce if required and the sugar (if using).
- 08** Stir in and the garam masala.
- 09** Garnish with coriander leaves and top with a dash of cream before serving.

## Served with

I like this dish on its own with either roti or rice.....actually just roti



**More on this recipe**

<http://www.harighotra.co.uk/paneer-makhani-recipe>

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