

Ingredients

- 100g Butter
- 100g Onion
- 300g Tomato Hybrid-Red
- 5g Garlic
- 5g Ginger
- 5g Green Chilies
- **Chef's Shahi Paneer Formula**
- 200g Fresh Cream
- 400g Paneer
- Additional Chopped Coriander Leaves & Ginger Juliennes for Garnish.



PREP TIME: 10MINS
COOK TIME: 20MINS
TOTAL TIME: 30MINS

Due to variations in gas pressure, stove type, and flame intensity, the cooking time may vary.

SHAHI PANEER

Directions

Before you begin: Grind onion, tomato, garlic, ginger, and green chilies into a fine paste and mix **Chef's Shahi Paneer Formula** to it. Cut Paneer into the shape of your choice.

1. Boiling: Combine butter, and the paste in a pressure cooker. Cover and take a whistle on high flame, turn the flame to low, and take another whistle. Turn off the flame and allow the pressure to release naturally.

2. Assemble: Open the lid and gently stir in the fresh cream. Add paneer slices and mix gently. Transfer the mixture to a serving bowl.

Garnish with cream, butter, julienned ginger, and freshly chopped coriander leaves.

Note: To prepare in advance, complete steps 1 and 2, but do not add the paneer slices or fresh cream. When you're ready to serve, gently reheat the gravy (add boiled water if needed). Then, stir in the fresh cream, followed by the paneer slices.