

Recipe Name: Matar Paneer Kachori Korma Recipe - Green Peas And Paneer Kachori Curry

Diet Type: Vegetarian

Course: Lunch

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
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| • 1 cup All Purpose Flour (Maida) | 4 |
| • 2 tablespoons Sunflower Oil | |
| • 1/2 teaspoons Ajwain (Carom seeds) | |
| • Salt - to taste | |
| • Sunflower Oil - as required for frying | |
| • 1 cup Green peas (Matar) | |
| • 1 cup Paneer (Homemade Cottage Cheese) - crumbled | |
| • 1 teaspoon Coriander Powder (Dhania) | |
| • 1 teaspoon Red Chilli powder | |
| • 1 teaspoon Amchur (Dry Mango Powder) | |
| • 1/2 teaspoon Turmeric powder (Haldi) | |
| • 2 teaspoons Sunflower Oil | |
| • Salt and Pepper - to taste | |
| • 1 cup Onion - chopped | |
| • 1 cup Homemade tomato puree | |
| • 1 teaspoon Ginger Garlic Paste | |
| • 12 Whole cashews | |
| • 1/2 cup Curd (Dahi / Yogurt) | |
| • 2 Cloves (Laung) | |
| • 1 Mace (Javitri) | |
| • 2 Cardamom (Elaichi) Pods/Seeds | |
| • 1 inch Cinnamon Stick (Dalchini) | |
| • 1/2 teaspoon Cumin seeds (Jeera) | |
| • 1/2 teaspoon Garam masala powder | |
| • 1 teaspoon Red Chilli powder | |
| • 1/2 teaspoon Turmeric powder (Haldi) | |
| • 1 teaspoon Coriander Powder (Dhania) | |
| • 1/2 teaspoon Kasuri Methi (Dried Fenugreek Leaves) | |



- 1/2 teaspoon Sugar
- Salt - to taste
- Coriander (Dhania) Leaves - as required
- Fresh cream - as required for garnishing
- 2 tablespoons Sunflower Oil





Preparation

- To begin making the Matar Paneer Kachori Korma Recipe, we will firstly make the dough for kachori.
- Dough for the KachoriMix maida, salt, carom seeds, oil in a bowl and mix till you get crumbly texture.
- Then add cold water to this slowly.
- The dough has to b.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
540	22	43	29	4	8

