

Recipe Name: Sweet & Spicy Stuffed Paneer In Kofta Curry Recipe

Diet Type: Vegetarian

Course: Dinner

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
------------	----------

- | | |
|--|---|
| <ul style="list-style-type: none">• 200 grams Paneer (Homemade Cottage Cheese) - cut into 1-inch cubes• 2 Green Chilli - finely chopped• 1 teaspoon Ginger - finely chopped• 1 tablespoon Raisins• 6 Cashew nuts - finely chopped• 6 Badam (Almond) - finely chopped• 6 Pistachios - finely chopped• 1/4 teaspoon Turmeric powder (Haldi)• 2 teaspoons Gram flour (besan)• Salt - to taste• 1/4 teaspoon Cardamom Powder (Elaichi)• 1 teaspoon Sunflower Oil• 2 Bay leaf (tej patta)• 2-3 Cardamom (Elaichi) Pods/Seeds• 1 Cinnamon Stick (Dalchini)• 2-3 Cloves (Laung)• 1 Mace (Javitri)• 1 Star anise• 1 cup Homemade tomato puree• 1 inch Ginger• 3 cloves Garlic• 1 Onion - roughly chopped• 2 teaspoons Coriander Powder (Dhania)• 1/2 teaspoon Red Chilli powder• 1/4 teaspoon Turmeric powder (Haldi)• 10 Cashew nuts - soaked and grind to a smooth paste• 2 tablespoons Curd (Dahi / Yogurt)• Salt - to taste | 4 |
|--|---|



- 1 tablespoon Kasuri Methi (Dried Fenugreek Leaves)
- 1 tablespoon Honey
- 1/2 cup Fresh cream





Preparation

- To begin making Stuffed Paneer In Kofta Curry Recipe, we will begin with the stuffing for the panner.
- Scoop out or cut out little paneer from the center of each cube.
- You can use a melon scooper or with a small spoon.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
540	37	24	34	4	8

