



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 1 Cup Fresh Coconut (Grated)
- 5 Cloves
- 1 Cinnamon (1 Inch Pieces)
- 1 Tablespoon Black Peppercorns
- 4 Dry Red Chillies
- 1 Teaspoon Poppy Seeds
- 1 Tablespoon Coriander Seeds
- 1 Teaspoon Saunf Powder
- 2 Tablespoons Oil
- 2 Onion (Finely Chopped)
- 1 Teaspoon Ginger-Garlic Paste
- 2 Tomato (Chopped)
- 1 Pinch Salt (To Taste)
- 750 gms Paneer (Cut Into Cubes)
- 2 Cups Water

Zubereitung

1. Prepare ingredients as mentioned in the list.
2. In a karahi, dry roast grated coconut, cloves, cinnamon, whole pepper, red chillies, poppy seeds, coriander seeds and aniseed, till coconut is golden brown. Cool and grind coarsely.
3. Heat oil in a karahi and sauté the onions till soft and translucent, add ginger-garlic paste and fry till the raw smell is gone. Add the tomatoes and salt and cook till the tomatoes are done and the oil begins to separate.
4. Add the coarsely ground spices, mix well and fry for 5 minutes. Add water, paneer and MAGGI Masala-ae-Magic. Cook on low flame for 8-10 minutes.
5. Serve hot with rotis or steamed rice.

Nährewerte an

Carbohydrates	9.33 g
Energy	443.5 kcal
Fats	35.84 g
Protein	22.84 g

🕒 51 Minutes

⊕ 7 Servings