



Paneer Kolhapuri with Coconut Milk Recipe

Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 1 Sachet MAGGI Coconut Milk Powder
- 1 Cup Fresh Coconut (Grated)
- 5 Cloves
- 1 Cinnamon (1 Inch Pieces)
- 1 Teaspoon Whole Black Pepper
- 4 Dry Red Chillies
- 1 Teaspoon Poppy Seeds
- 1 Tablespoon Coriander Seeds
- 1 Teaspoon Fennel Seeds (Saunf)
- 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. Dissolve the MAGGI Coconut Milk Powder in 1 cup warm water. Add the prepared coconut milk, remaining 1 cup warm water, paneer and MAGGI Masala-ae-Magic. Cook on low flame for 8-10 minutes.
5. Serve hot with rotis or steamed rice.

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Carbohydrates	9.5 g
Energy	465.19 kcal
Fats	38.06 g
Protein	22.96 g

🕒 56 Minutes

⊕ 7 Servings