

MASALA GRILL – Vivek Sarin

Kaju (Cashew Nut) Gravy

500 gr butter	100 gr ginger garlic paste
50 gr oil	1 kg cashew nut paste
10 gr mace	500 ml yogurt
1 tsp black cumin	200 gr koya or milk powder
10 pieces of green cardamom	Salt to taste
2 pieces of black cardamom	Sugar to taste
2-3 bay leaves	2 tsp cardamom powder
4 pieces of cloves	2 tsp kastoori methi powder (dried fenu-greek)
1 small stick of cinnamon	400 ml cream
500 gr onion paste	

Heat the oil and butter together. Add whole spices (mace, cumin seeds, cardamom, bay leaves, cloves and cinnamon stick). Cook for one minute until all ingredients crackle. Add onion paste and cook for 10 minutes. Add ginger garlic paste and cook for additional 10 minutes. Then add cashew nut paste and yogurt and cook til boiling. To make cashew nut paste, soak the cashew nuts in water and with the help of the water grind ot a paste. Add salt and sugar to taste. And then boil to thicken. Add koya or add a paste made with the milk powder. Cook for 5 minutes and then add cardamom and kastoori methi powder. Finish the gravy with rose water, cream and butter as required. Shelf life is 5 days.

For use in Mattar Paneer.