

## 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<br>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.*