

MASALA GRILL – Vivek Sarin

Mattar Paneer

2 tsp Desi Ghee	Sugar & salt to taste
50 gr crushed tomatoes	½ tsp cardamom powder
100 gr (Cashew Nut) Kaju Gravy	100 ml cream
50 gr Masala Gravy	100 ml butter
100 gr paneer	A few drops of kewra or rose water
100 gr peas	

Heat the desi ghee. Add crushed tomato and kaju gravy. Add water and masala gravy and let boil. Add peas and paneer. Add cardamom powder, sugar, salt, cream and butter. Finish with kewra or rose water. Garnish with coriander and cream. Serve with naan and/or basmati rice.