

# paneer makhni

preparation time: 10 minutes  
cooking time: 40 minutes  
chilli rating: mild

difficulty level: easy  
serves: 8-10



## fresh tomato sauce

½ cup vegetable oil and melted, unsalted butter combined  
6 brown onions, chopped  
1 tsp salt  
2 tbs coriander seeds  
2½ tbs fresh ginger, grated  
2½ tbs garlic, crushed  
2 tsp chilli powder  
3 tsp ground turmeric  
3 tsp fresh green chillies, sliced thinly  
7 tomatoes, unpeeled  
⅔ cup double cream  
¼ cup unsalted butter, extra  
4 tsp honey  
2 tbs dried fenugreek leaves  
⅓ cup fresh coriander leaves, chopped  
1 recipe paneer (see Ajoy's tips)

## method

In a degchi or large frying pan, heat oil and butter over medium-low heat. Add onions and salt and cook, uncovered, stirring often, until onions are dark golden-brown.

Add ginger and garlic and cook, stirring frequently, for 2 minutes. Then add the chilli powder, turmeric and chilli peppers and cook, stirring frequently, until fragrant.

Add the tomatoes and cook, stirring often, until tomatoes are soft and have broken down. Add cream and butter to pan and cook, stirring often, until the butter melts.

Add the honey, fenugreek leaves and cubed paneer and stir gently to coat the paneer with the mixture. Cook over medium-low heat until paneer is warmed through. Top with the coriander leaves, to serve.

## Ajoy's tips

To make the paneer for this recipe, click [paneer recipe](#). To read more about making paneer makhni, click [Ajoy's Blog](#).

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