

# Paneer Korma

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-paneer-korma-recipe>

## Ingredients:

- 6 clove
- 1 inch cinnamon
- 8 black peppercorns
- 4 green cardamom
- 2 black cardamom
- 12 cashew nuts
- 1 cup onion Brownd
- 300 grams paneer
- 3 tablespoons ghee
- 3 tablespoons vegetable oil
- 4 teaspoons chilli paste Ginger Garlic Green
- 1 cup yogurt
- 1 teaspoon maida
- 1 tablespoon coriander powder
- 2 teaspoons chilli powder Kashmiri Red
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon cumin powder
- salt to taste
- 12 saffron strands, Soaked in 2 tbsp water
- 3 drops kewra essence