

Indian Pulse and Cheese Curry

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 2 tablespoons butter
- 2 onions finely chopped
- 2 cloves garlic finely chopped
- 1 cup coconut milk
- 1667 cups vegetable stock
- 1 cup urad dal
- 1 cup red lentils
- 1 teaspoon turmeric
- 1 pinch ground clove
- 1 pinch ground cumin
- 1 pinch ground allspice
- 2 curry leaf
- salt
- pepper
- 7 paneer diced