

Navratan Korma

Ingredients:

1/4 cup fresh curds
1/4 cup fresh cream or malai
1/4 cup grated cheese or paneer
2 tbsp. fresh soft paneer
2 tbsp. butter
1/2 tbsp. plain flour
2 tbsp. tomato puree
2 cups shelled fresh peas, boiled
1 carrot chopped and boiled
1/4 cup fresh grated coconut
2-3 green chillies
1 small apple
1 small sweet lime
1 banana
2 slices canned pineapple, drained
8-10 cashews
15-20 raisins
2-3 cherries for garnishing

Grind to a dry powder:

1/2 tsp. cumin seeds
1 tsp. khuskhus
2 cardamoms, shelled
salt to taste
sugar to taste (optional)

Method:

1. Grind coconut, green chilli, fresh paneer to a fine paste, keep aside.
2. Clean and chop all fruit finely, keep aside.
3. Heat pan, add butter, add paste and dry masala, tomato puree stir fry for 2-3 minutes.
4. Add carrots, peas, curds, flour, stir on high.
5. Add all fruit, cream cashews, raisins, salt, sugar, stir and take off fire.
6. Garnish with cherries and cheese before serving.
7. Serve hot with naans, or stuffed kulchas.

Making time: 30 minutes

Makes: 6 servings

Shelflife: Best fresh