

Uttar Dinajpuri Paneer Manpasanda

Karunamayee Basak

Ingredients

- Cinnamon Powder
- Raisins
- Cashew Nuts
- Pumpkin Seed
- Mustard Oil
- Curd (Dahi)



Method

Cut the paneer into small cubes. If the paneer is already in cubes then it's not required to cut it further. Now cinnamon is seasoned in mustard oil separately. The Cashew Nuts, Pumpkin Seeds, and Raisin should be put in a mixer grinder and grinded with water so that they become a paste. Now gravy has to be made by putting Cashew nut, Raisin and Pumpkin seed paste in a kadhai on oven. The entire stuff has to be mixed thoroughly and battered. After seasoning the mixture in the kadhai the paneer cubes, dahi is to be added in it. Add salt and sugar according to taste. Keep the entire thing on the oven for 2-3 minutes before covering it by the lid of the kadhai. Now after 2-3 minutes the lid of the kadhai has to be removed and little cinnamon powder has to be sprayed over the cooked stuff. Later the Coriander leaves and smashed green chili has to be sprayed over it for garnishing. Your Uttar Dinajpuri Paneer Manpasanda is ready. Now serve it for your near and dear ones. 🍴