

KHOYA KAJU

INGREDIENTS -

2 tsp oil

50 gm cashew nut (cilantro)

50 gm khoya

2 tbsp white gravy

1 tsp milk

¼ tsp salt

1 tsp sugar

¼ tsp white pepper

¼ garam masala

¼ tsp kasturi methi

1 sp coriander

METHOD -

Heat oil and butter. Add khoya and kaju and roast it for 2 minutes. Add white gravy, milk cream. Add salt, sugar, white pepper and kasturi methi. Add garam masala, coriander and lemon juice.

VARIATIONS

Can add Badam instead of Cashew for khoya badam curry.

WHITE GRAVY

WHOLE GARAM MASALA

Oil- 2 tsp

Green Paste- 1 tsp

Cashew nut Paste- 2 spoon

1 tsp milk

1 tsp curd, salt

¼ tsp white pepper

1 spoon milk

METHOD

Heat oil. Add green paste and chilli paste. Add cashew nut paste and milk and Water. Add all spices and kasturi methi.