

# CREAMY PALAK PANEER

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The colour should be enough to convince you to give my palak paneer a chance! No but seriously, this palak paneer has a rich, creamy and perfectly balanced gravy made with aromatic spices which pairs perfectly with the tender paneer cubes: this recipe is an **absolute winter must try!**

**Serving: 3**

**Prep Time: 10 minutes**

**Cook Time: 25-30 minutes**

## Ingredients:

- 2 cups spinach
- 2 tbsp ghee
- 1 tsp cumin seeds
- 1 bay leaf
- 1 dry red chilli
- 1 inch cinnamon
- 2 cardamom
- 2 cloves
- 1/4 cup cashews
- 7 cloves garlic
- 2 green chilli
- 1 red onion
- 1 inch ginger
- 1/2 tomato
- 1 tbsp red chilli powder
- 1/2 - 1 tsp turmeric
- 1 tbsp coriander powder
- salt pepper
- 250g paneer
- 1/2 cup hot water (adjust accordingly to get the consistency you like)
- 1/2 tsp jaggery
- 1/2 tbsp kasuri methi
- 1-2 tbsp fresh cream

### Garnish

- salted butter (optional but always recommend)

## Directions:

- Heat up water, add salt and blanch spinach in it for 1 minute. Transfer to ice-cold water immediately, squeeze out excess water and set aside in a blender.
- Heat ghee in a pan. Add cumin seeds, bay leaf, dry red chilli, cinnamon stick, cardamom, cloves and cashews. Sauté until the spices are fragrant and the cashews are toasted.
- Add garlic, ginger, green chillies, onion and tomato. Add the spices, then cook until the tomatoes are tender and the raw smell is gone. Remove the bay leaf.
- Blend the blanched spinach and sautéed aromatics into a smooth puree, adding water as needed.
- Cut the paneer into cubes. Toast the paneer in a pan with some butter until golden on all sides.
- Add the blended puree to the pan with the toasted paneer. Add hot water, jaggery, kasuri methi and fresh cream. Simmer for a few minutes.
- Top with butter and serve hot with roti, naan or steamed rice.

## Notes:

- Blanching spinach ensures its bright green colour. Don't skip the ice bath!
- You can adjust the spice levels to your liking by adding or reducing the chillies or red chilli powder.
- Toasting the paneer gives it a nice crispy outer texture, but you can skip this step if you prefer softer paneer.
- Jaggery is optional but helps balance the earthy bitterness of the spinach.
- Kasuri methi adds an authentic touch, I recommend to not skip it if you have it.