



## Malai Kofta

Malai Kofta needs no introduction. Deep fried balls (koftas) made with potato and paneer are dunked in a creamy spiced velvety smooth curry.

 Active Time  
10 mins


 Total Time  
20 mins


 Yield  
Serves 2


Created by [Seema](#)  
Recipes




### How to Make It

-  **1. STEP**

Heat a pot/pan on medium heat. Once hot, add 1 tablespoon oil and then add the bay leaf, cinnamon, green cardamom, cloves and shahi jeera.
-  **2. STEP**

Let the spices sizzle for few seconds and then add the chopped garlic, ginger, green chili and onion.
-  **3. STEP**

Then add the tomatoes along with cashews. Put the same pan on medium heat again. Once hot, add 2 tablespoons unsalted butter and 1 teaspoon oil. Let the butter melt.
-  **4. STEP**

Add 2 cups water and stir. Then add the coriander powder, Kashmiri red chili powder, salt, sugar and garam masala. Let the curry cook for 2 to 3 minutes. Cook for additional 2 to 3 minutes on medium-low heat. Sprinkle some cardamom powder on top. The gravy is now done. Set aside and make kofta.

### Ingredients

- 1 tablespoon oil
- 1 bay leaf
- 1 inch cinnamon stick
- 4 whole green cardamoms
- 1 teaspoon shahi jeera
- 6-7 large garlic cloves
- 1.5 inch ginger
- 1/4 teaspoon cardamom powder
- 1/2 teaspoon salt
- 1.5 tablespoons cornstarch

### Comments

**Ritu Aggarwal**  
12 days ago  
★★★★☆

Best recipe website for making yummy and good food in home.

**Sheetal Mitha**  
2 days ago

Awesome and easy recipe methods for cooking something new at home.

### Other Recipes You May Like



Vegetable Bowl



Juicy Lucy Hamburger



Masala Idli



Spicy Tofu Burgers



Vegetarian Chili



Malai Kofta



Mix Veg Sabji



Kadhai Paneer