

Baby Corn Butter Masala Recipe

Is a classic all-time favorite dish of the North Indian Cuisine. In this recipe the baby corn, the crispy baby corn is simmered in creamy tomato based gravy.

Paneer Butter Masala is one of the most popular vegetarian dish in the menu of restaurants in the Northern Province but we have created a twist by adding baby corn.

Serve the **Baby Corn Butter Masala** along with your favorite **Indian Bread, Jeera Pulao,** Papad and **Tomato Onion Cucumber Raita** to me a complete dinner for your family.

Ingredients

- ❖ 500 grams Baby corn , cut into slices
- ❖ 3 Tomatoes , pureed
- ❖ 1 teaspoon Red Chilli powder
- ❖ 1 teaspoon Cumin powder (Jeera)
- ❖ 1 teaspoon **Garam masala powder**
- ❖ 1/4 cup Fresh cream
- ❖ 2 tablespoons **Butter**
- ❖ Salt , to taste
- ❖ 1 teaspoon Kasuri Methi (Dried Fenugreek Leaves)
- ❖ Sunflower Oil , or butter will also do

Ingredients to be ground into a paste

- ❖ 1 Onion
- ❖ 1 inch Ginger , peeled
- ❖ 6 cloves Garlic
- ❖ 2 tablespoon Cashew nuts

How to make Baby Corn Butter Masala Recipe

1. To begin making the Baby Corn Butter Masala Recipe in a mixer grinder the ingredients mentioned under 'to be ground into paste' to a smooth consistency including onion, ginger, garlic, cashew using a little water. Transfer to a bowl and set aside till required.
2. Heat the butter in a curry pan over medium heat. Add baby corn and stir fry for at least 10 minutes until it well roasted and is cooked.
3. Once the baby corn is cooked you can take them out and place it in a bowl.
4. Into the same pan, add some more oil, add onion paste and saute over medium heat till it is light brown in color and the oil starts separating from the masala.
5. Add the red chili powder and tomato puree, saute once again few more minutes over medium heat. As the masala gets roasted it will change color to bright red.
6. Once the masala gets well roasted, add the cumin powder, garam masala along with 1 cup of water. Stir to combine and let the butter masala gravy simmer for 10 to 15 minutes over medium heat or till it thickens.
7. Once the butter masala thickens add the cream, salt and baby corn to it. Stir to combine and simmer for next 5 - 10 minutes and allow the baby corn to absorb the flavor of the gravy.

8. If the Baby corn Butter Masala still seems little bit runny let it simmer for few more minutes. Turn off the heat. Sprinkle crushed kasuri methi over the Baby Corn Butter Masala and stir to combine.
9. Serve the Baby Corn Butter Masala Recipe along with your favorite **Indian Bread, Jeera Pulao**, Papad and **Tomato Onion Cucumber Raita** to me a complete dinner for your family.