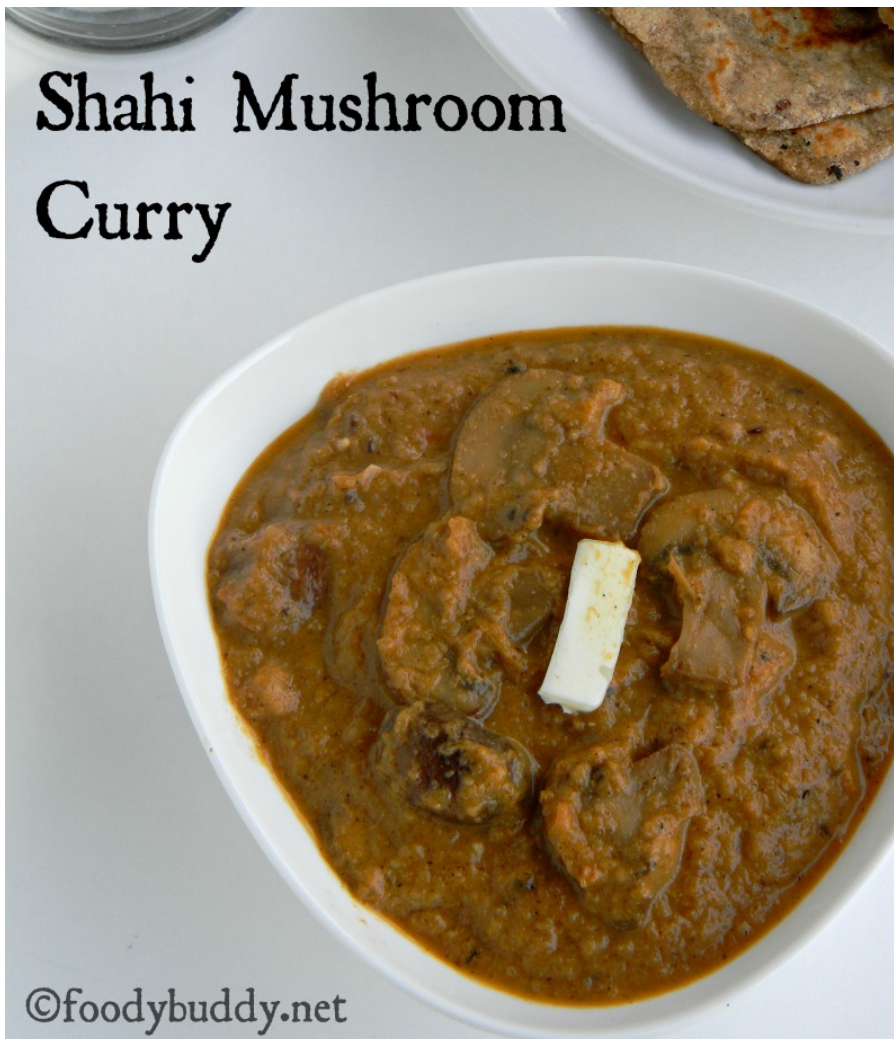


# Shahi Mushroom Gravy Recipe (Restaurant Style)



Shahi Mushroom Gravy Recipe is a rich, yumilicious dish prepared with butter, mushrooms, onion tomato base, cashew paste, milk and aromatic spices. The special shahi garam masala added here makes the gravy more flavorful and tasty. I have tasted shahi mushroom only once in a North Indian restaurant in Chennai. I wanted to try this shahi mushroom recipe at home so I did some google search and found this recipe in this [site](#). It came out great and my husband loved it. This is a great side dish for [Chapathi](#) or [jeera pulao](#) or [phulka](#). I am a great mushroom lover, so you can find lot of mushroom recipes in my foodybuddy blog.

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4. [Mushroom Mint Biryani](#)
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## Shahi Mushroom Gravy Recipe

Shahi Mushroom Gravy Recipe / Side Dish for Chapathi



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Prep time

15 mins

Cook time

20 mins

Total time

35 mins

Shahi Mushroom Gravy Recipe is a yumilicious dish prepared with mushrooms, onion tomato base, butter and aromatic spice powder. This is a great side dish for Chapathi or jeera pulao or phulka.

Author: Gayathri Ramanan

Recipe type: side dish

Cuisine: indian

Serves: 2

Ingredients

- 10 Baby bella mushroom or any mushroom
- 2 Onions
- 2 Tomatoes
- 1 Tbsp of butter
- 2 Tsp of ghee
- 1 Bay leaf
- $\frac{1}{2}$  tsp of cumin
- 2 tsp of ginger garlic paste
- 1 green chilly
- $\frac{1}{2}$  tsp of turmeric powder
- $\frac{1}{2}$  tsp of red chilly powder
- $\frac{1}{2}$  tsp of cumin powder
- 1 tsp of coriander powder
- 2 tbsp of cashew paste
- Salt to taste
- 2 Tbsp of Full Fat Milk
- $\frac{1}{2}$  Tsp of Lemon Juice
- To make shahi garam masala
- $\frac{1}{2}$  tsp of shahi jeera
- 1 stick cinnamom
- $\frac{1}{4}$  tsp of cumin
- $\frac{1}{2}$  tsp of ginger powder
- 1 small black cardamom
- 1 javithri
- $\frac{1}{2}$  tsp of coriander seeds

- 2 cloves

## Instructions

1. In a pan shallow fry the mushroom, salt and butter.
2. Transfer the shallow fried mushrooms into a bowl and keep aside.
3. In a blender, grind onion and tomato, grind it to a smooth paste.
4. For the shahi garam masala:
5. In a pan, dry all the ingredients for 2-3 minutes. Grind it using blender to a fine powder.
6. For the gravy:
7. In a pan add ghee, followed by bay leaf, cumin seeds, green chilly, ginger-garlic paste and onion tomato puree, Fry it until raw smell goes off.
8. Now add turmeric powder, cumin powder, coriander powder, red chilly powder and salt to taste. Fry it for a sec. Sprinkle some water and add cashew nut paste and ground masala.
9. Add shallow fried button mushroom and milk or cream to it. Mix well, cover and cook it in a low flame for 10 mins. Once it turns thick, add lemon juice and mix well. Turn off the flame.
10. The shahi mushroom is ready to be served.

## Notes

You can use any variety of mushroom for this recipe.

Adding butter gives a rich taste.

If you are a weight watchers, add oil instead of butter.

I used milk for creaminess, if you have cream add that too.

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## Shahi Mushroom

Tags: [shahi mushroom](#), [mushroom recipes for chapathi](#), [shahi mushroom gravy recipe](#), [side dish for chapathi](#), [how to make shahi mushroom restaurant style](#), [vegetarian mushroom recipes](#), [kalan recipes ideas for chapathi](#).