

rare recipes
by
Reena Malhotra

CHILI PANEER (Indian Style)



Ingredients :

(in order of requirement, during preparation)

<input type="checkbox"/> Paneer (Cottage Cheese)	500g
<input type="checkbox"/> Refined Flour – Maida	2 tablespoons
<input type="checkbox"/> Corn Flour	2 tablespoons
<input type="checkbox"/> Salt	As per taste
<input type="checkbox"/> Cooking Oil	For frying
<input type="checkbox"/> Onion	1 large
<input type="checkbox"/> Garlic (optional)	2 flakes
<input type="checkbox"/> Capsicum	1 large
<input type="checkbox"/> Pepper – Black	As per taste
<input type="checkbox"/> Ajinomoto	½ teaspoon
<input type="checkbox"/> Sugar	¼ teaspoon
<input type="checkbox"/> Soya Sauce	1 teaspoon
<input type="checkbox"/> Chili Sauce	1 tablespoon
<input type="checkbox"/> Tomato Ketchup	2 tablespoons
<input type="checkbox"/> Vinegar	½ tablespoon

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METHOD :

- Cut Paneer into even pieces of medium size.
- Slice the Capsicum.
- Slice the Onion.
- Mix the refined Flour, Corn Flour and Salt.
- Add 3 tablespoons of Water to the above mix and make a thick Batter.
- Coat the Batter on all the pieces of Paneer.
- Deep fry the pieces of Paneer till they appear Golden Brown.
- Remove and keep on a sheet of Brown Paper / Paper Tissue.
- Heat 2 tablespoons of Cooking Oil.
- Add the sliced pieces of Onions, Capsicum and Garlic.
- Sauté for a few minutes and reduce the heat.
- Add Salt, Pepper, Sugar and Ajinomoto.
- Add Soya Sauce and stir.
- Add Chili Sauce and stir.
- Add Tomato Ketchup and stir.
- Add 2 tablespoons of Water and stir.
- Add fried pieces of Paneer and stir well.
- Mix 2 teaspoons of Corn Flour in Water.
- Add to the Pan and stir well.
- Transfer to a serving dish.
- Serve Hot and Enjoy!