

Recipe- Raj Bhog

Recipe- Ras Malai

Recipe- Homemade Paneer/ Cottage Cheese

Recipe- Paneer Bhurji

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Paneer Bhurji



Oil 1 tbsp

Jeera 1 tsp

Hing /Asafoetida 1 pinch

Turmeric Powder 1 tsp

Coriander Powder 2 tsp

Red Chili Powder 1 tsp

Aamchur powder 1 tsp

Salt 1 tsp (or according to taste)

Method

- Take 1 tbsp oil in a pan and heat on high flame.
- When oil is hot enough add jeera and let it crackle.
- Add onion and fry till pink in color.
- Add hing, ginger, green chili, turmeric powder, coriander powder, red chili and fry.
- Now add grated paneer and salt and mix well.
- Cover the pan and switch off the flame.
- Open in 5-6 minutes and add aamchur powder, mix well and cover the pan again.
- Open in another 4-5 minutes.
- Serve with chapata, paratha, puri or use as a sandwich filling.

Tips

After adding paneer switch off the flame otherwise paneer may get hard.

You may also add finely chopped capsicum as well.