



Pakora Paneer

Cubes of Paneer cheese are marinated, dipped in batter and deep-fried. Delicious as an appetiser or as a snack. Serve with a cool glass of Cobra.

Ingredients

- 100g Plain Flour
- 1 egg
- 250ml milk
- 225g paneer

Serves 4 (as a starter with dips)

Method

1. Sift the flour into a mixing bowl and blend with the egg and milk until a smooth batter forms. Add a small amount of water if the batter mix is too thick.
2. Put the mixing bowl to one side and allow the batter to rest for ½ an hour.
3. Meanwhile cut the paneer into thick strips.
4. Coat the paneer pieces in the batter and place in a pre-heated deep fat fryer, or a large pan containing hot oil.
5. Cook for 3-5 mins or until the paneer is golden brown.
6. Drain the paneer pieces on kitchen towel and serve immediately.