

Recipe

DUM PANEER KALIMIRCH

By

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Ingredients

Cottage cheese (*malai paneer*)..... 400 gms
Ginger..... 1 inch piece
Green chilies..... 2-3
Fresh coriander leaves..... ½ medium bunch
Fresh mint leaves..... ¼ medium bunch
Yogurt..... 1 cup
Oil..... to deep fry
Pure *ghee*..... 2 tbsp

Bay leaves.....	2
Cinnamon.....	1 inch stick
Green cardamoms.....	3-4
Cloves.....	3-4
Coriander powder.....	2 tbsp
Cumin powder.....	1 tsp
Salt.....	To taste
Fresh cream.....	½ cup
Peppercorns (crushed).....	1 tbsp
<i>Garam masala</i> powder.....	1 tsp

Preparation

1. Cut *paneer* into one-inch sized cubes. Peel and wash ginger. Remove stems, wash green chilies. Grind ginger and green chilies to a fine paste. Clean wash and finely chop fresh coriander and mint leaves. In a bowl, whisk yogurt to a smooth consistency.
2. Heat sufficient oil in a pan/*kadai*. Deep fry the *paneer*.
3. Heat pure *ghee* in a narrow mouthed *handi*, add bay leaves, cinnamon, green cardamoms and cloves. Stir-fry briefly. Add ginger-green chili paste and sauté on high heat for half a minute.
4. Add the whisked yogurt, coriander powder, cumin powder and salt to taste. Stir well, add one cup of water and cook on high heat, stirring frequently, till the gravy starts boiling.
5. Add *paneer* and mix in coriander and mint leaves. Stir in fresh cream and crushed peppercorns. Sprinkle *garam masala* powder.
6. Cover *handi* with a tight-fitting lid and seal using whole-wheat dough (*atta*) or alternatively, seal tightly with aluminum foil.
7. Place sealed *handi* in the preheated oven and cook for ten to fifteen minutes.

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