

# Paneer Cheese Coated in Spices

by Anand Lila devi dasi



*"Krishna is very kind.  
Therefore, He has given us  
his remnants of food stuff"*

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## Ingredients

Full cream milk.....	4 litres	Red chili powder.....	¼ Tsp
Lemon juice.....	6 Tbsp	Garam masala.....	1 Tsp
Ghee/oil.....	1 ½ Tbsp	Chat masala.....	¼ Tsp
Yellow asafetida powder.....	½ Tsp	Salt.....	1 Tsp
Ginger and green chili paste.....	1 ½ Tbsp	Yogurt.....	½ C
Turmeric powder.....	½ Tsp	Chopped fresh coriander leaves.....	2 Tbsp

## Preparation :

1. Boil the milk in a heavy bottomed saucepan. When the foam rises, add the lemon juice and reduce heat to low. The paneer cheese will start to separate from the whey. If not, add a little more lemon juice.
2. Pour the solid paneer cheese and whey into a colander lined with double thickness cheese cloth. Gather the ends of the cloth and squeeze out the excess whey from the cheese. Place a heavy weight over the cheese for 15-20 minutes.
3. Take out the cheese from the cloth and break it in big pieces.
4. Heat ghee/oil in a pan over moderate heat. Add asafetida powder, ginger and green chili paste. Sauté for 1 minute. Add the turmeric and quickly add the cheese. Combine well to ensure that the spices coat the cheese evenly. Add the remaining spice powders and salt. Stir in the yogurt. Once the cheese is well mixed, remove from heat. Garnish with fresh coriander leaves.

**Serves:** Five-Six

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