

Recipe

Stuffed Paneer Masala

By

Ananda Lila devi dasi



Ingredients

- 350 gms paneer, cut into 2-in x ½ -in rectangular shapes

Filling ingredients:

- ¼ Tsp garam masala
- ½ Tsp amchur powder (dry mango powder)
- ½ Tsp cumin powder
- ¼ Tsp yellow asafetida powder

Coating batter ingredients:

- ¼ C all purpose flour (maida)
- ¼ C corn flour/cornstarch
- ¼ Tsp turmeric powder
- ¼ Tsp yellow asafetida powder
- ¼ Tsp salt
- ½ C water

- Ghee/oil for deep frying

Gravy ingredients:

- 3 Tbsp ghee/oil
- 1 Tsp cumin seeds
- 1-inch cinnamon stick
- 2 bay leaves
- 3 whole cloves
- 2 green cardamoms, bruised
- ½ Tsp yellow asafetida powder
- 2 Tbsp ginger chopped
- 2 green chilies, chopped
- 2 Tbsp cashews
- 2 large tomatoes chopped
- 1½ Tsp coriander powder
- ½ Tsp turmeric powder
- 1 Tsp salt
- ½ Tsp sugar
- 2 Tsp crushed kasoori methi (dried fenugreek leaves)
- 2 Tbsp chopped fresh coriander leaves
- 1 C milk/half and half/cream

Preparation

1. In a small mixing bowl, combine all the filling ingredients.
2. Carefully slit the paneer along the longer side. Stuff with the prepared masala filling and gently press to seal the open ends.
3. In another mixing bowl, combine the batter ingredients until smooth, without any lumps.
4. Heat the ghee/oil in a deep frying pan over moderately high heat.

5. Dip the paneer pieces in the batter prepared to completely coat its surface. Deep fry the paneer in the hot ghee/oil until light golden. Drain on paper towels.
6. Heat the 2 Tbsp ghee/oil in saucepan over moderate heat. Add the cumin, cinnamon, bay leaves, cloves, cardamom, asafetida, sauté until brownish. Add the ginger, chilies and cashews. Fry for 2-3minutes. Add the chopped tomatoes, the spice powders, salt and sugar. Cook uncovered over low heat until the ghee/oil oozes out from the tomato-spice mixture. Remove from heat and cool.
7. Transfer the contents to a blender and process until smooth and creamy.
8. Heat the saucepan again with the remaining 1 Tbsp ghee/oil. Add the blended tomato-spice puree and cook over low heat for 10 minutes. Add kasoori methi, the fried paneer and coriander leaves. Cook for 5 more minutes.
9. Stir in the milk/half and half/cream according to the richness and consistency required (Adding milk yields to a mild gravy while adding cream gives a very rich flavor and half and half yields to intermediate results. Use any of these as required by you). Serve with naan, paratha, chapatis, pulao or rice.

Serves

4-5

For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare**