

## Recipe

### Homemade Paneer

## By

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## Ingredients

- 10 C cow's milk
- 1 C yogurt

## Preparation

1. Boil milk in a thick bottomed vessel. Keep stirring the milk. When milk starts boiling, add yogurt. After sometime, the curds will coagulate and separate from the watery whey.
2. Transfer the curds and watery whey to the muslin or cheesecloth. Tie the cloth tightly and hang it. When all the water is drained, transfer the drained curds to a plate. Now your paneer is ready to use.

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Hare Rama Hare Rama Rama Rama Hare Hare**