**PANEER PAKORA**



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| Recipe of [PANEER PAKORA](http://www.vahrehvah.com/PANEER+PAKORA+:3253) | |  |
| Ingredients: | Unit | Quantity |
| Water | cup | 1/2 |
| Chickpea Flour (Besan) | cup | 1 |
| Chopped Green Chillies (Jalapeno) | number | 1-2 |
| Oil | tsp | 2 |
| Paneer | grams | 250 |
| Red chili powder | tsp | 1/2 |
| Salt | tsp | 1 1/2 |
| Preparation: | | |
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| ·  Mix first set of ingredients well.  ·  Beat in a blender for 4-5 minutes to incorporate air (this will make the batter fluffier).  ·  Let batter rest 1/2 hour in a warm place  ·  Cut the paneer into thick cubes.  ·  Sprinkle little salt, chili powder on the cubes  ·  Deep fry in skillet in oil that is heated to 375°.  ·  Drain on paper towels and serve immediately.  ·  Serve the paneer pakora with coriander or mint chutney | | |