**PANEER PAKORA**

 

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| Recipe of [PANEER PAKORA](http://www.vahrehvah.com/PANEER%2BPAKORA%2B%3A3253) |   |
| 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: |
|   |
| ·  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 |