



# Paneer

## 65



### Ingredients:

- 250 grams paneer, cubed
- 1 cup all-purpose flour
- 2 tablespoons cornstarch
- 1 teaspoon red chili powder
- 1 teaspoon cumin powder
- 1/2 teaspoon turmeric powder
- 1/4 teaspoon garam masala
- Salt to taste
- Oil for deep-frying

#### For the sauce:

- 2 tablespoons vegetable oil
- 1 teaspoon garlic, minced
- 1 teaspoon ginger, minced
- 2 green chilies, chopped
- 3 tablespoons tomato ketchup
- 2 tablespoons vinegar
- 1 tablespoon soy sauce
- 1/2 teaspoon sugar
- Salt to taste
- Water as needed

## Method:

### Prepare the Paneer:

- Cut the paneer into bite-sized cubes.
- In a bowl, combine the flour, cornstarch, red chili powder, cumin powder, turmeric powder, garam masala, and salt.
- Coat the paneer cubes evenly in this mixture.

### Deep-Fry the Paneer:

- Heat oil in a deep pan or wok to 180°C (350°F).
- Carefully add the coated paneer cubes to the hot oil and fry until golden brown and crispy.
- Remove the fried paneer from the oil and drain on paper towels.

### Make the Sauce:

- In the same pan, heat the vegetable oil.
- Add the garlic, ginger, and green chilies and sauté until fragrant.
- Stir in the tomato ketchup, vinegar, soy sauce, sugar, and salt.
- Add a little water to adjust the consistency.

### Combine and Serve:

- Add the fried paneer cubes to the sauce and toss well to coat.
- Serve hot with your favorite dipping sauce, such as sweet and sour or tamarind chutney.