

Recepie List:

Kadhai Paneer

Recipe for Kadhai Paneer:Đ

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1. Heat oil or ghee in a kadhai (wok) or a pan over medium heat.Đ

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2. Add cumin seeds and let them splutter.Đ

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3. Add chopped onions and sauté until they become translucent.Đ

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4. Add ginger-garlic paste and green chilies. Cook for a minute until the raw smell disappears.Đ

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5. Add chopped tomatoes and cook until they become soft and mushy.Đ

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6. Now, add tomato puree, turmeric powder, red chili powder, coriander powder, and salt. Mix everything well and cook the masala until the oil starts to separate from it.Đ

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7. Add sliced capsicum (bell pepper) and cook for a few minutes until they become slightly tender.Đ

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8. Add cubed paneer (cottage cheese) and gently mix it with the masala. Be careful not to break the paneer pieces.Đ

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9. Crush the kasuri methi between your palms and add it to the kadhai paneer. Also, add garam masala at this stage.Đ

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10. If you want a creamier texture, you can add fresh cream at this point. Mix well and let it simmer for a couple of minutes.Đ

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11. Garnish with chopped coriander leaves.Đ

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12. Serve hot with naan, roti, or rice.Đ

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Enjoy your delicious Kadhai Paneer!

Peppy Paneer Pizza

Instructions for Peppy Paneer Pizza:Đ

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1. Prepare the pizza dough:Đ

salt.Đ

mixing.Đ

elastic.Đ

- Place the dough in a lightly greased bowl, cover it with a damp cloth, and let it rest in a warm place for about 1-2 hours or until it doubles in size.Đ

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2. Prepare the pizza sauce:Đ

- In a small bowl, mix the tomato sauce or pizza sauce with dried oregano, dried basil, garlic powder, salt, and pepper. Adjust the seasoning according to your taste.Đ

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3. Preheat the oven:Đ

- Preheat your oven to 220°C (425°F).Đ

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4. Assemble the pizza:Đ

- Punch down the risen pizza dough and divide it into two equal portions.Đ

- On a floured surface, roll out one portion of the dough into a thin circle to form the pizza base.Đ

- Transfer the rolled dough to a pizza pan or a baking sheet lined with parchment paper.Đ

- Spread a generous amount of the prepared pizza sauce evenly over the pizza base.Đ

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5. Add the toppings:Đ

- Sprinkle half of the shredded mozzarella cheese over the sauce.Đ

- Arrange the paneer cubes, sliced onions, bell peppers, sweet corn, and black olives on top of the cheese.Đ

- Drizzle a little olive oil over the toppings for added flavor.Đ

- Optionally, sprinkle some red chili flakes if you prefer a spicier pizza.Đ

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6. Bake the pizza:Đ

- Place the pizza in the preheated oven and bake for about 12-15 bubbles.Đ

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7. Repeat the process:Đ

- While the first pizza is baking, repeat the same process to prepare the second pizza with the remaining dough and toppings.Đ

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8. Serve hot:Đ

- Once both pizzas are done, remove them from the oven and let them cool for a minute.Đ

- Slice the pizzas and serve hot.Đ

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Enjoy your delicious Peppy Paneer Pizza!

Sushi

lol kuch ni karna
