



Paani Puri keto Style*

Serving: 1

Veg

Ingredients

- **For Puri:**
- - **Paneer: 30 gm.**
- - Salt to taste
- - **Ajwain: 1/4 tsp.**
- - **Kasuri Methi: 1/2 tsp.**
- - **Ghee: 1/2 tsp.**
- **For Paani and filling:**
- - **Onion: 1/4**
- - **Mint: A few leaves**
- - **Coriander: A few leaves**
- - **Green Chili: 1**
- - Black salt to taste
- - Stevia and chaat masala to taste
- - Water as needed

Preparation Method

- - Crumble the Paneer. Add salt, isabgol, ajwain, and kasuri methi to it. Add ghee and knead it to make a dough.
- - Make small puris out of it and cook it in air fryer or oven for 10 minutes.
- - For filling add coriander, mint and onion.
- - For the Paani, take coriander and mint in equal quantity. Add 1 green chili, little black salt, 1 drop of stevia, and add little chaat masala and grind the entire thing.
- - Add water to it and your paani is ready! Enjoy