



Paneer Lollipop with Dip*

Serving: 1

Veg

Ingredients

- **Paneer: 100 gm.**
- **Poha: 2 tbsp.**
- **Ching's schezwan sauce: 1 tbsp.**
- Salt and Black pepper to taste
- **Soya sauce: A few drops**
- **Ginger: 1 tbsp, grated**
- **Cheese cube: 1, for the dip.**

Preparation Method

- Wash poha, strain and keep aside.
- In a bowl crumble paneer and add ginger, salt, black pepper, a few drops of soya sauce, and 1 tsp. schezwan sauce.
- Mix and make small balls (u can add $\frac{1}{2}$ spoon of husk if you want to bind it well).
- In the poha add 1 tsp of schezwan sauce and mix it with a spoon (don't mash it).
- Now cover the paneer balls well with poha and cook them on the Apne pan.
- You can flatten n cook on a non-stick pan too. Cook till they are nice and crisp from all sides.
- For the dip take one cheese cube and add 2 tbsp. of water, 5 gm. schezwan sauce, and a few drops of olive oil.
- Microwave it for 30 seconds and mix well.
- Put toothpicks in your Paneer balls and enjoy Paneer Lollipops with cheesy schezwan dip.