



Paneer Lollipop (OP I)

Serving: 1

Veg

Ingredients

- -Paneer -50gms
- -Ginger -1 small piece
- -Garlic cloves finely chopped - 2-3
- -Green chillies finely chopped -1
- -Onion finely chopped 1 medium size
- -Few Fresh coriander leaves finely chopped
- -White pepper powder ; a pinch of
- -Salt to taste
- -Potatoes boiled and mashed; 1 medium size
- -Baby corns; 3 medium size
- -Oil; 2 tsp
- -Rice flour -2 tsp

Preparation Method

- -Grate paneer and mash well. Add ginger, garlic, green chillies, onion, coriander leaves, white pepper powder, salt, potatoes and mix thoroughly.
- -Divide the paneer mixture into equal portions. Roll each portion into a smooth ball and pierce the thicker side of a baby corn into the paneer ball.
- -Press the paneer ball lightly between your palms to secure it firmly on the baby corn. Heat sufficient oil in a wok, roll the prepared lollipops in rice flour , shake to remove excess flour and shallow fry for three to four minutes on medium heat, or until crisp and olden brown, turning occasionally. Drain on absorbent paper and serve hot with
- green chutney