



## Cheese Masala Dosa and Coconut Chutney\*

Serving: 1

Veg

### *Ingredients*

- - Cheese cubes: 2 (30 grams)
- - Paneer: 100 gm.
- - Onion: 1 tbsp.
- - Green chili: 1
- - Butter: 1 tsp.
- - Mustard seeds:  $\frac{1}{4}$  tsp.
- - Cumin:  $\frac{1}{4}$  tsp.
- - Curry leaves: A few
- - Turmeric:  $\frac{1}{4}$  tsp.
- - Salt to taste
- - 1 heaped tsp. Sambar masala
- - Coriander
- For chutney:
- - Desiccated coconut: 50 gm.
- - Garlic cloves: 2-3
- - Ginger:  $\frac{1}{2}$  inch
- - 1 green chili

### *Preparation Method*

- - Grate cheese on a hot pan and make a crisp Dosa on low flame. Keep aside.
- - Melt butter and add mustard, jeera, curry leaves, green chili and sauté for a while. Add onions cook till they turn pink.
- - Add sambar masala and salt. Add paneer cut into small dices. Mash a few pieces. Add coriander.
- - Serve hot with the cheese Dosa.
- - Blend all the ingredients of the chutney adjusting curd and water to avoid watery chutney, as desiccated coconut won't hold it much together.