



Stuffed Paneer Kulcha\*

Serving: 1

Veg

### *Ingredients*

- **For Kulcha:**
- **-Almond flour: 25 gm.**
- **-Husk: 1 1/2 tsp.**
- **-Salt to taste**
- **-Butter: 10 gm. ( 2 tsp )**
- **-Yogurt: 2 tbsp.**
- **-Baking soda: 1 tsp.**
- **-For filling: -Paneer: 1 cubes ( 20-grams )**
- **-1 tbsp Coriander leaves**
- **-Salt and red chili powder to taste**
- **-Grated Cheese: 1 tbsp**

### *Preparation Method*

- **-Combine n mix all ingredients for Kulcha and knead the flour. Make sure it is chapati sort of dough.**
- **-Keep it to rest for 10 minutes.**
- **-Meanwhile crumble paneer filling ingredients and mix.**
- **-Take the dough and with the help of hands make it round. Then flatten it. Stuff Filling and again flatten with the help of hands. (Small size would be easier to shape by - hands).**
- **-Roast it over tava/oven. Spread butter over it when done.**