



## Paneer Kulcha\*

Serving: 1

Veg

### *Ingredients*

- 2-3 tbsp almond flour
- 1 tbsp Yogurt
- 1 tbsp Isabgol
- $\frac{1}{4}$  cup coconut Milk ( as required )
- --Stuffing
- 50 grams grated Paneer
- Salt to taste
- $\frac{1}{2}$  tsp Red chilli powder
- $\frac{1}{2}$  tsp Chaat masala

### *Preparation Method*

- Take flour in a bowl. Add salt, yogurt, and milk and knead into a soft dough.
- Cover with a damp cloth . Preheat oven to the maximum temperature. Make pedas of the dough and rest for five minutes.
- Take paneer in a bowl, add salt, half teaspoon red chilli powder and chaat masala and mix well. Roll each dough peda to a small puri, place a portion of the paneer mixture and roll into a ball again.
- Rest the stuffed balls for five minutes. Pat each ball into a round kulcha and place on a baking tray.
- Rub a little water on the surface and sprinkle some red chilli powder. Bake in the preheated oven for 3-4 minutes.
- Serve hot with a dollop of butter on each kulcha.