



panner Pattice*

Serving: 1

Veg

Ingredients

- -100 grms paneer crumbled
- -3 tbsp cheese
- -1 green capsicum finely chopped
- -1 green chilli finely chopped
- - $\frac{1}{2}$ tsp ginger paste
- - $\frac{1}{2}$ tsp kashmiri red chilli powder
- -2 tbsp coriander leaves finely chopped
- - $\frac{1}{2}$ tsp aamchur / dry mango powder
- - $\frac{1}{2}$ tsp garam masala
- -2 tbsp almond flour
- -salt as required

Preparation Method

1. firstly, in a large mixing bowl combine all the ingredients listed for pattice.
2. prepare a small ball sized patties greasing hand with oil. greasing oil prevents dough from sticking.
3. now shallow fry alternatively, bake in preheated oven at 180 degree celsius, Untill cooked.