

Recipe Details

Paneer 65 is a vegetarian variation of the popular South Indian Chicken 65. Similar to the original version, Paneer 65 is made by deep frying marinated and batter coated paneer until crisp.

It is later tossed in a spicy tempering made with spices, garlic, curry leaves and sometimes yogurt or lemon juice.

Ingredients

For batter:

- ¼ cup cornflour
- 2 tbsp rice flour
- ½ tsp pepper (crushed)
- 1 tsp Kashmiri red chilli powder
- ¼ tsp turmeric
- ½ tsp coriander powder
- ½ tsp garam masala
- ½ tsp ginger garlic paste
- 2 tbsp curd/yogurt (whisked)
- 1 tsp lemon juice
- ½ tsp salt
- ¼ cup water
- 17 cubes paneer/cottage cheese
- oil for frying

For sauce:

- 3 tsp oil
- 1 tsp cumin/jeera
- 1 dried red chilli
- few curry leaves
- 3 clove garlic (finely chopped)
- 1-inch ginger (finely chopped)
- 1 chilli (slit)
- 2 tbsp tomato sauce
- 1 tsp chilli sauce
- ¼ tsp salt
- 2 tbsp water
- 2 tbsp curd/yogurt (whisked)
- 2 tbsp coriander (finely chopped)

Instructions

a large kadhai, heat oil and saute cumin, dried red chilli and few curry leaves. Further add garlic, ginger and chilli and saute on high flame.

Additionally add tomato sauce, chilli sauce and salt and stir fry on high flame.

Keeping the flame on low, add water and curd.

Mix well until the curd combines well.

Now add in fried paneer and give a good mix.

Finally, garnish paneer 65 with chopped coriander leaves and enjoy.