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Sailu's Kitchen

"Recipes from an Indian kitchen with a focus on Andhra cuisine. My blog is a humble attempt to preserve our culinary heritage and document traditional recipes"

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"There is nothing wrong with talking about people behind their backs - as long as you say only nice things."

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Paneer Kulcha



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Paneer Kulcha with Channa Masala

One of my favorite eating places in Vizag is 'Kebabri', known for its North Indian and tandoori food. I especially love their stuffed flats breads prepared in a tandoor. I tried to re-create the same at home a few days ago. So, prepared Kulchas stuffed with paneer, cooked over stove top and served them with **Channa Masala**. Made for a hearty filling meal. I more or less followed this **Paneer Kulcha recipe** and am quite happy with the outcome. Tastes best hot off the stove/tandoor.

How to prepare home style Kulcha:

Paneer Kulcha Recipe

Dough resting: 2 hrs Prep & Cooking: 20 mts

Makes approx 6-7 Kulchas

Cuisine: North Indian

.

Ingredients:

2 cups all purpose flour/maida

1/2 cup warm milk

1/4 cup curd/yogurt

1/4 tsp salt

1/2 tsp sugar

3/4 tsp baking pwd

water for kneading

3 tsps sesame seeds

2 tsps butter/ghee

For stuffing: *Mix all the ingredients and make small balls*

1/4 cup grated paneer

1 onion finely chopped

2 finely chopped green chilies

1 tsp chaat masala

pinch of red chili pwd

salt to taste

1 Sieve flour, baking pwd and salt. Place the sieved flour on a wide plate. Make a well in the center of the flour and pour sugar, milk, yogurt and slowly combine, to form a soft dough. Cover with damp cloth and let it rest for 2 hrs.

2 After two hrs, knead the dough gently for a mt. Dust the working surface with some flour, pinch a large lemon sized dough and roll into a small **thick** roti. Place a ball of stuffing in the center of the roti and enclose it from all sides and roll into a ball.

3 Dust the working surface with flour and roll the ball into a 6" diameter thick roti. Sprinkle few sesame seeds on top and lightly roll with a rolling pin. Prepare rotis with rest of the dough.

4 Heat an iron tawa, once hot, place the kulcha and cook for 15-20 secs on high flame. Brown spots begin to appear. Flip over and cook the other side for another 15-20 secs. Drizzle some ghee or butter and roast for a few seconds on each side and remove.

5 Serve hot with any curry of your choice like **Methi Matar Malai** or **Nilgiri Chicken Korma** or **Amritsari Chole**.

Paneer Kulcha Recipe

Prep time: 20 min

Cook time: 15 min

Yield: 4

Main Ingredients: flour yogurt milk paneer



I prepared Kulchas stuffed with paneer, cooked over stove top and served them with Channa Masala. Made for a hearty filling meal. Tastes best hot off the stove.



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Tagged as: indian-flat-bread, kulcha, paneer

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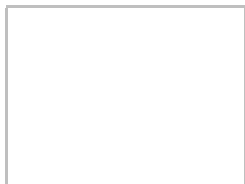
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Krithi • 2 years ago

Superb soft kulchas.. anything with paneer is my fav..

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Sharada • 2 years ago

Hello,
Shilaja garu,

In my home ur recipes are a hit and every body likes them. Even though I make my own if it turns out good, My whole family says is it Sailu's recipe? I have problem with measurements of Naan and Kulchas. So now my problem is solved and I am going to make them.

Thanks

Sharada

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Hi Sailu

This looks good. Just wondering if I can substitute Atta for Maida, to make it a little healthier?

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Sailu | Indian Food Mod → Tina • a year ago

You can use 1 part maida and 1 part atta.

^ | ▾ • Reply • Share ›

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sapna • 2 years ago

this is simple and basic receipe for north indian meal .it will be very useful for me on sunday when my

hubby entered in the kitchen.

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Hi Sailu,

Nakku me recipe's anni Nachai. Thanks for posting all such a mouth watering dishes. Kulcha is too good.

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Irresistible and my fav kulchas..yummm!

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