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How To Make Paneer

Ingredients:

1 litre Milk
1 1/2 tsp vinegar or 1/2 tsp lemon juice or citric acid

How to prepare paneer:

- Boil the milk in a pan.
- When it's boiling add lemon juice or vinegar or citric acid whichever you are using, while stirring.
- If citric acid is being used, dissolve it in 2-tbsp water before adding.
- When milk curdles full turn off the gas and keep aside for 5 minutes.
- Pour it on to a cotton/muslin cloth and tie it with a tight knot.
- When all the water is drained from the paneer shape it into a rectangular block.
- Now place the cloth under heavy weight for 2-3 hours before using it.
- **Note:** Do not throw away the leftover water as it can be used for kneading chapati or paratha dough

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