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Paneer is an Indian Cheese that is used in a lot of Indian Recipes – savory and desserts. The beauty of it is that it takes on the flavor of the spices or ingredients that go into the dish it is used in. What we also love is the fact that it is a cheese that does not melt, making it super versatile. Enjoy this Masala Paneer and take your dishes to a whole new level.



Cook Time: 20 min

Set Time: 2 hours

Makes – 10 oz

Ingredients:

Whole Milk – 8 cups

Lemon Juice – 1/4 cup

For Masala Paneer:

Salt – to taste

Cumin Seeds – to taste, roasted and powdered

Dry Red Chilli – to taste, roasted and powdered

Fresh Cilantro Leaves – to taste, chopped

Method:

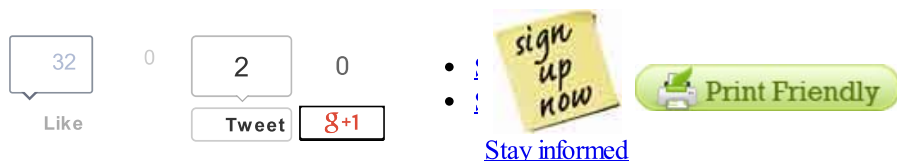
1. In a medium pot, bring Milk to a boil.
2. Slowly add Lemon Juice to the milk while continuously stirring.
3. Within 10-15 seconds, Milk should start to separate from the whey.
4. The milk is completely separated when the whey is a light greenish color.
5. Switch off the stove and let the pot sit for a few minutes.
6. Line a colander with cheese cloth or thin cotton cloth and place it over a large bowl.
7. Pour milk solids and whey into the colander.
8. Take opposite ends of the cloth and tie together lifting the cloth out of the colander.
9. Hang the cloth with the paneer from the spoon handle in a jug or from a tap. The paneer bundle should be hanging without touching the bottom.
10. After approx 30 minutes to an hour, remove the bundle, open and put the Paneer into a bowl.
11. Use as Plain Paneer or proceed further to make Masala Paneer.
12. Crumble the Paneer once it is cool to touch.
13. Add in Salt to taste, some Cumin & Dry Red Chilli Masala and Cilantro Leaves. Knead.
14. Make a ball and place in between some plastic wrap and roll out flat with help of a rolling pin to the desired thickness.
15. Allow to set and harden up in the refrigerator for about an hour.
16. Remove and cut to desired size and shape.

17. Refrigerate or freeze till ready to use.

Tips:

1. Vinegar can be used in place of Lemon Juice to separate the milk from whey.
2. Save the whey as it can be used to knead chapatti dough or as a stock for soups and curries. If you won't be using it immediately, freeze it for later use.
3. For making tikkas or a firmer paneer, add 1/2 Tbsp of all-purpose flour to the paneer after hanging it and knead it like a dough. Flatten the paneer out onto a baking dish, keep it in the fridge for about an hour and then cut it into cubes.

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