

Dudhiya Kabab with Curd Chutney_by Chef: Bishandutt Dabral

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| 🕒 | Total Prep Time: | 20 mins |
| 🕒 | Prep Time: | 10 mins |
| 🕒 | Cooking Time: | 5 mins |
| 🕒 | Finishing Time: | 5 mins |
| 👤 | Recipe Serving: | 2 Person |
| 🌈 | Difficulty Level: | Easy |



Ingredients and preparation of Dudhiya Kabab with Curd Chutney

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| Paneer/ Cottage cheese (grated) | 100 gms |
| Potato boil roughly mashed | 100 gms |
| White pepper powder | A pinch |
| Green Cardamom Powder | A pinch |
| Ginger Garlic Paste | 1 tsp |
| Sugar powder | 1 Tbsp |
| Cumin roasted powder | A pinch |
| Ghee /oil to grill on hot plate or Tawa | 10 ml |
| Coriander fresh for garnish | 5-6 sprig |
| Salt | To taste |

How to Prepare Dudhiya Kabab with Curd Chutney

- 1) Take a bowl to add grated paneer, mash potatoes, white pepper powder, green cardamom powder, Ginger Garlic paste, Sugar powder, salt, and cumin roasted powder. Mix well with your hand and divide it into 6 equal balls and flatten it softly.
- 2) Heat the pan and apply ghee on it and put all kababs on it, keep grilling for 2 minutes and toss it between. Grill another side for 2 minutes. Remove it when it gets golden brown colour on both the side
- 3) Garnish with fresh coriander
- 4) Serve hot with Curd Chutney or Tomato Chutney.

Garnish

Fresh Coriander Leaves

Important Tips

- 1) If the paneer is too soft and gets crack while grilling then mash all kababs together and add some more mashed potato. You can add potato flakes too instead of mash potatoes
- 2) You can use rose water 3-4 drops in the mixture.