

## Panko Fried Paneer by Chef: Bishandutt Dabral

🕒	Total Prep Time:	25 mins
🕒	Prep Time:	15 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of Panko Fried Paneer

Paneer (Cottage cheese)	250 gms
Flour	150 gms
Corn flour	100 gms
Ginger Garlic Paste	1 Tbsp
Celery Paste	½ Tbsp
Lemon juice	¼ Lemon
Peri peri powder	1/2 tsp
Cajun spice powder	¼ tsp
Panko crumb	250 gms
Garlic mayonnaise	100 gms
Oil	to fry
Salt	to taste
Water	As needed
White pepper	a pinch

#### How to Prepare Panko Fried Paneer

- 1) Cut Paneer into cube shape. Take a bowl add 100 gms of flour, 100 gms of cornflour, one Tbsp of ginger garlic paste, ½ Tbsp of celery paste, 1/2 lemon juice, salt, white pepper, ½ tsp of peri-peri powder mix well the above mixture with a spoon or a spatula add water little by little mix well till it becomes a semi-thick consistency, take a panko crumb in a another bowl.
- 2) Dip paneer cubes in batter then dust with panko crumb and deep fry in hot oil till it becomes golden colour as shown in the photo
- 3) Sprinkle with Cajun spice powder serve hot with garlic mayonnaise.

#### Important Tips

- 1) You can add a little thyme or fresh chop Basil instead of peri-peri
- 2) Peri-peri Mayonnaise can be served instead of garlic mayonnaise
- 3) make sure the oil is hot at 180° C.