





Gatte aur Paneer ke Kebab

Gatte aur Paneer ke Kebab recipe

2 Portions    succeed easily  up to 20 Min.



Ingredients:

Ingredients:

200 g Paneer (grated)
1 C Gatte Ki Sabzi
1 Slices Bread (crumblles)
1 - 2 Green Chillies
1 tsp Ginger & Garlic Paste
1 tsp cumin (roasted, powder)
Charcoal (2-3 pieces for a smoky flavour)
2 tsp Vegetable Oil
1 tsp Ghee
2 tbsp Dr. Oetker FunFoods Veg Mayonnaise Original
2 tbsp Dr. Oetker FunFoods Mayonnaise Tandoori
Salt
Fresh Coriander Leaves (for garnishing)

- 1** In a mixing bowl add paneer, salt, bread, ginger garlic paste, green chillies, roasted cumin powder, gatte ki sabzi and mayonnaise. Mix well to make a dough
- 2** To add smoky flavour to this dough, spread the dough in the mixing bowl, keep a smouldering charcoal on a piece of chapati atta. Keep a lid over the mixing bowl so that the smoky flavour is properly infused in the dough. Leave this for about 10 minutes.
- 3** Make small tikkis of the dough, keep the pan on flame. Add 2 tsp oil and 1 tsp ghee, add the tikkis to the pan. Turn over carefully to evenly cook on both sides.
- 4** Garnish with tandoori mayonnaise and fresh coriander, serve as suggested.