

Homemade Paneer and Easy Tandoori Paneer

Homemade Paneer

2 pints full cream milk

2 tablespoons vinegar

Method

1. Heat 2 pints of milk to bring to boil
2. As it's coming to the boil, stir in 2 tablespoons vinegar
3. The milk will curdle & milk solids will clump together to leave the clear whey.
4. Sieve & drain the paneer to rinse out residual vinegar & whey
5. Leave the paneer in the sieve – place aside to allow it time to a firm texture

Easy Tandoori Paneer

Tandoori marinade

100ml yoghurt

1 teaspoon garam masala

½ teaspoon ground ginger

½ teaspoon salt

¼ teaspoon chilli powder

¼ teaspoon black pepper

¼ teaspoon turmeric powder

Method

1. Blend whisking the ingredients to make the marinade
2. Cut Paneer in thick rectangular strips
3. Marinate the paneer in the tandoori paste minimum 15 minutes – longer if possible
4. Arrange the paneer on a foil wrapped tray
5. Grill at a high temperature
6. As the paneer browns, flip the pieces to brown the other side.
7. Serve with yoghurt-based dip