

Creamy Paneer Curry.

Ingredients

Yield: 4 Portion

- Homemade Paneer
- Ingredients
- 2 litres full cream milk
- White vinegar (as required)

Method

1. Heat the milk until it begins to foam.
2. Slowly add vinegar while stirring until the milk separates into curds and whey.
3. Strain through a clean muslin cloth.
4. Rinse lightly with cold water to remove the vinegar taste.
5. Squeeze out excess moisture.
6. Press under a weight and refrigerate until firm.
7. Cut into cubes.

Instructions:

Curry

Ingredients

Prepared paneer cubes

2 tbsp butter

1 onion, sliced

2 green chillies, finely chopped

Thornleigh Butter Chicken Spice Mix

50g tomato paste

250ml fresh cream

Salt to taste

Fresh coriander

Method

Melt the butter in a saucepan.

Sauté the onions and chillies until lightly browned.

Add the spice mix and cook for 30 seconds.

Stir in the tomato paste and simmer for 1 minute.

Pour in the fresh cream.

Simmer until the sauce reaches a creamy consistency.

Season with salt.

Fold in the paneer cubes and heat gently for 2-3 minutes.

Garnish with fresh coriander.

Serve with naan, roti or basmati rice.