

PANEER TIKKA

Ingredient	Quantity	Unit
Cottage Cheese (Cut into large dices)	500	Grams
Hung Curd	200	Grams
Mustard Oil	40	ML
Ginger Garlic Paste	50	Grams
Lemon Juice	20	ML
Cumin Powder	3	Grams
Degi Chilli Powder	8	Grams
Turmeric Powder	2	Grams
Garam Masala	6	Grams
Fenugreek Powder (Kasoori Methi)	5	Grams
Salt	To	Taste
Butter (For Basting)	50	Grams

Method:

1. In a bowl, add the cottage cheese and rub the salt onto it.
2. Add the powdered spices and mix them with the cottage cheese.
3. In a separate tray, add the hung curd and mix till it forms a smooth mixture.
4. Now, add the cottage cheese into the bowl and mix well.
5. Add the mustard oil and mix it.
6. Let it rest for at least 1 hour.
7. Place in a tray and cook in the oven at 200 Deg C for 2-3 minutes.
8. Take it out and put some butter over it and let it rest for 1 minute.
9. Put it back in the oven for another 3-4 minutes.
10. Serve hot.