



Paneer Tikka Lazawab

Difficulty - Average | Total Time - 45 mins | Makes - 4-5

Curry Story
Indian Classics

Soft, Juicy chunks of paneer (cottage cheese) together with luscious capsicum, tomatoes and onions marinated in a heavenly Indian spice mix and grilled in a clay oven.



Ingredients

1. Paneer tikka chunks (2 inch squares, half inch thick) - 600 gms
2. Hung curd - 100 gms
3. Ginger Garlic paste - 10 gms
4. Shaslik - (cubes of capsicum, onion and tomato) - 40 gms in all
5. Salt - 5 gms
6. Lime juice - 5 mls
7. Onion (chopped) - 100 gms
8. Whole jeera - 4 gms
9. Red chilly paste - 20 gms
10. Red chilly powder -10 gms
11. Chilly flakes - 5 gms
12. Roasted chana dal powder (Besan) - 5 gms
13. Coriander (chopped) -5 gms
14. Jeera powder - 5 gms
15. Garam masala powder - 5 gms
16. Oil (refined) - 70 gms
17. Kasoori methi - 2 gms

Instructions

Masala preparation:

1. Heat refined oil in a kadhai and add whole jeera. When the jeera starts crackling add the chopped onions and sauté well till the mixture turns to a light brown colour.
2. Then add ginger garlic paste and sauté again. Do the same after adding red chilly paste, red chilly powder and roasted besan into the mixture. The onion-besan masala is now ready. Keep aside.

Preparation:

1. In steel bowl add the onion-besan masala, the hung curd and the rest of the masalas. Mix well by hand.
2. Add the paneer tikka chunks to this mixture. Then add the shaslik (onion, tomato and green capsicum cubes) and mix well again.
3. Skewer this mix (paneer and the assorted cubed vegetables) and grill it in a clay oven - 360° F for 7 minutes.
4. Garnish with lachha onion (sliced onion roundels) and serve with mint sauce.