

Paneer Pie



Ingredients

- 1 cup shredded cottage cheese
- 2 pinches salt
- 1/2 cup mozzarella
- 1/2 cup diced red peppers
- 1/4 cup diced capsicum (green pepper)
- 1/4 teaspoon mustard seeds
- 1 teaspoon onion seeds
- 1/2 teaspoon powdered asafoetida
- 1/2 teaspoon powdered turmeric
- 1/2 teaspoon salt
- 1 teaspoon all purpose flour
- 1 tablespoon virgin olive oil
- 1/4 cup diced yellow pepper
- 1 teaspoon fennel seeds
- 1 teaspoon fenugreek seeds
- 1/2 teaspoon cumin seeds
- 1 cup sliced onion
- 1/2 teaspoon chilli powder
- 3/4 cup yoghurt (curd)

For dough

- 4 tablespoon all purpose flour
- 2 tablespoon diced frozen butter
- 1 pinch salt
- 4 tablespoon water






- www.gulaboils.com
- +91 79 22131151 / 99251 25251
- info@gulaboils.com

Method

1. Firstly mix together fennel seeds, mustard seeds, fenugreek seeds, onion seeds, cumin seeds and asafoetida in a small bowl.
2. Heat a little oil in a sauce pan and add the seeds mixture. When they crackle, add the sliced onion and saute till it turns translucent.
3. Now, add cottage cheese (paneer), mozzarella, red pepper, yellow pepper, capsicum, turmeric powder, chili powder and stir for some time. Then add the yoghurt, sprinkle the all purpose flour and mix well.
4. Add salt and bring the mixture to a boil. Take the pan off the flame and let it cool down to a warm consistency. Set aside to fill in pie.
5. Now make a dough for the lattice pattern with all purpose flour, chilled and diced butter, a pinch of salt and cold water. Keep it aside.
6. Now, ladle the filling into the pie crust and sprinkle the top with the remaining cheese, and make lattice pattern with the remaining dough.
7. Place the pie back in the oven at 175 degree Celsius and cook till cheese melts to a golden brown on top.
8. Remove the pie from the oven. Let it sit for 5 minutes, cut and serve it hot.



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