

Paneer Paan



Ingredients :

Nandini Paneer	200 g (Smashed to fine paste)
Nandini Khova	50 g
Sugar	80 g (fine powder)
Green Colour	little / as much required
Vanilla Essence	few drops.

Method :

1. Add Smashed paneer (can do it in mixer also) and smashed khova, Sugar, Green colour and vanilla essence in to a thick bottomed bowl. Heat on a small flame until it leaves the bottom. Keep it aside to cool.
2. Make small balls (lemon size) of the mix and form a paan shape or leaf shape. Decorate by placing on Betel leaves as shown.

—Padmavathi R
Manager(system)

Paneer Raita



Ingredients:

Nandini Paneer	100g cut in to small pieces, fried in oil and kept.
Nandini Curd	½ Liter.
Green Chillies	nicely chopped
Coriander	nicely chopped
Spring Onion	½ Cup (nicely chopped)
Onion	½ Cup nicely chopped
Salt	For taste
Sugar	Little
Seasoning	Little mustard, Jeera, pinch of asafoetida(optional)

Method :

1. To a bowl add fried paneer pieces. Then add chillies, coriander leaves, Spring Onion, onion and mix well.
2. Add Nandini Curd, sugar and salt and mix well.
3. Season it with mustard and Jeera. Tasty and Healthy Paneer Raita is ready to serve.

—Padmavathi R
Manager(system)