

Paneer

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Paneer is a traditional Indian cheese used in many side dishes, mains and even desserts. Once you master making your own paneer - and it is super easy, you'll be able to add true authenticity to all of your Indian cooking.

Ingredients:

- 1 litre full fat milk
- 1 flat tbsp. natural yoghurt, flavourless
- 1 tbsp. fresh lemon juice
- 1 tsp. salt
- 1 tsp. granulated sugar

Directions:

1. Combine milk, yoghurt, sugar and salt in a saucepan. Whisk occasionally with a whisk to stir. Heat until just bubbling round the edges, then add the lemon juice.
2. Remove from the heat. Pour the mixture into a sieve lined with clean muslin cloth. Tie the muslin after lifting it from the sieve with all four corners, then hang the muslin over the sink to fully drain the cheese of all liquid.
3. Once drained, after around an hour, press the cheese into a bowl and cover. When you are ready to eat the cheese, you can then cut it into easy to use chunks.

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