



Popcorn Paneer

I've always been disappointed by fried cheese dishes; they're usually rather bland and rely on dipping sauce to make them halfway interesting. But I recently found this awesome recipe for popcorn paneer - and I'm so glad I did! This Indian dish is quite simple to make, and the spices can be found at any Indian grocery. This isn't a low-calorie snack by any means, but if you're in a decadent mood, it doesn't get much better than this.

Ingredients

- 1 tbsp bread crumbs
- 1 tbsp chaat masala
- 1 cup corn flour
- ½ tsp cumin powder
- ½ cup grated cheese (any processed cheese)
- 1 cup grated paneer (Indian cottage cheese)
- 1 cup all-purpose flour
- 1 tbsp all-purpose flour
- ½ tsp marjoram spice
- Oil for deep frying (the quantity will depend on size of the pan)
- ½ tsp oregano
- ½ tsp parmesan cheese (optional)
- ½ tsp red chili powder
- Pinch of salt
- 1 tbsp tomato ketchup

Preparation Process

Add the grated cheese, ketchup, cumin powder, chilli powder, salt, grated paneer, 1 tbsp all-purpose flour, and bread crumbs into a large bowl

Knead the ingredients together into a dough, then squeeze out popcorn-size pieces and set aside. (As an alternative, you can also roll the dough into a cylinder and cut into small pieces.)

Stir together the corn flour, all-purpose flour in a bowl, and salt in a large plate, then transfer half of the flour mixture onto a separate plate

Add $\frac{1}{4}$ cup water in into one of the plates of flour and mix into a smooth paste

Drop the cheese dumplings into the flour batter and coat them completely, then coat them in the dry flour and set aside

Heat the cooking oil in a large pan. Once the oil is hot, fry the coated cheese dumplings on medium heat until they become golden and crisp (usually a little less than 1 minute)

Heat the oil in a large pan. Once hot, fry the coated dumplings on medium heat until they're slightly golden

In a separate bowl, add the chaat masala, parmesan cheese (optional), marjoram and oregano. Mix them together, sprinkle over the paneer and serve.

If you want to watch the video again. Click [here](#).