

EASY RECIPE

To Make Homemade

Paneer

INGREDIENTS:



Pasteurized milk



Souring or acidic agent
(lemon or vinegar)

HOW TO MAKE:



Boil the milk over medium to high flame, and turn off the task.



Pour it into the milk to curdle (when the milk and water separate).



Prepare a mixture with the souring agent and water.



Drain it through a muslin cloth and wait until the water is out.



Leave the curdled milk until it settles.



Leave it aside for a day or two and cut it into cubes. The fresh homemade paneer is now ready to be cooked.

