

Recipe No1 : Dahi Ke Kabab

Ingredients

1/2 cup **hung curds (chakka dahi)**
1 1/4 cups **grated paneer (cottage cheese)**
1/2 cup **fried onions**
3 tbsp **chopped cashewnuts (kaju)**
2 tbsp finely **chopped coriander (dhania)**
5 tbsp **bread crumbs**
1 tsp **chilli powder**
1 tsp **garam masala**
2 tsp finely **chopped green chillies**
a pinch of **sugar**
salt to taste
bread crumbs for rolling
oil for deep-frying

For Serving

green chutney

Method

1. Combine all the ingredients in a deep bowl and mix well.
 2. Divide the mixture into 8 equal portions and shape each portion into a 50 mm. (2") diameter round kebab.
 3. Roll each kebab in bread crumbs so that the kebabs are evenly coated from both the sides.
 4. Heat the oil in a deep non-stick kadhai and deep-fry 2 kebabs at a time till they turn golden brown in colour from both the sides.
 5. Drain on an absorbent paper. Serve immediately with green chutney.
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