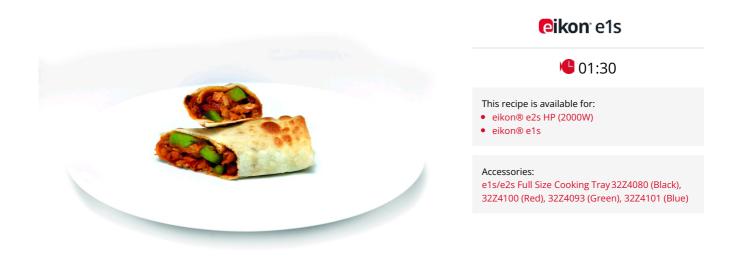


Paneer Kathi Roll



	260 °C	Stage 1
	Chilled 4°C	() 01:30
	1 Piece	₩ 50 %
	Partially Cooked	الم
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Ingredients			1. Food Preparation
130	g	Paneer Batons	Heat oil in a pan add cumin and coriander seeds and let them crackle. Add onion, ginger and green chilli and sauté them. Add paneer and chilli powder and cook for a while. Finish with salt, coriander and lemon juice. Make sure that the mixture is well cooked and not watery. Chill the mixture for at least 1 hour. Place the cold mixture in the centre of the tortilla and roll it into a wrap. Brush the wrap with oil and place it on the tray.
20	ml	Oil	
2	g	Cumin Seeds	
20	g	Onion sliced	
2	g	Ginger chopped	
2	g	Green Chilli chopped	2. Cooking Instruction
2	g	Coriander fresh chopped	Cook as per oven profile.
5	g	Salt	3. Food Serving Instruction Remove the cooked food from the tray and serve.
10	ml	Lemon Juice	
1	pcs	Tortilla	
2	g	Red Chilli Powder	
1	g	Coriander Seeds	

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.