


Paneer Kathi Roll



eikon® e1s

 01:30





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  260 °C
-  Chilled 4°C
-  1 Piece
-  Partially Cooked

Stage 1

-  01:30
-  50 %
-  100 %

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Ingredients

- | | | |
|-----|-----|-------------------------|
| 130 | g | Paneer Batons |
| 20 | ml | Oil |
| 2 | g | Cumin Seeds |
| 20 | g | Onion sliced |
| 2 | g | Ginger chopped |
| 2 | g | Green Chilli chopped |
| 2 | g | Coriander fresh chopped |
| 5 | g | Salt |
| 10 | ml | Lemon Juice |
| 1 | pcs | Tortilla |
| 2 | g | Red Chilli Powder |
| 1 | g | Coriander Seeds |

1. Food Preparation

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.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.