

# MY NANIMA'S PANEER PAKORA

*by shivangi pithisaria*



Straight from my nanima's kitchen: this crispy and crunchy paneer pakora has been a family favourite for years! Paneer pakora is a classic Indian snack but this recipe takes it to another level with a unique coating of masala bhujia and cornflakes which result in a perfect balance of crispy and crunchy textures that will have everyone reaching for more!

**Serving: 9 pieces**

**Prep Time: 10 minutes**

**Cook Time: 15 minutes**

## Ingredients:

### Paneer

- 200g paneer, cut into 9 slices

### Wet coating

- 1/2 cup cornstarch
- 1 tbsp chaat masala
- 1/3 cup water

### Dry Coating

- 1/2 cup masala bhujia
- 1/2 cup cornflakes

### More

- neutral oil, to deep fry
- ketchup, to serve
- green chutney, to serve

## Directions:

- Cut paneer into long slices.
- Make a cornstarch slurry with cornstarch, chaat masala and water. Whisk well till smooth.
- Add cornflakes and bhujija to a blender and pulse for a few seconds to break them down a bit. Do not blend into a fine powder, just broken down enough to be easy to stick on the wet cornstarch slurry.
- Dip the paneer in cornstarch slurry for a few seconds. Then, dip it into the dry cornflake-bhujija mixture, coating evenly. Now, you want to repeat this again because double coating the paneer gives you the crunchiest and most satisfying coating.
- Heat up oil in a low bottom pan. Add the coated paneer pakoras into the hot oil and deep fry for a few minutes on medium heat till golden brown and crispy.
- Add the fried pakoras to a paper towel to drain the oil.
- Dust with chaat masala and serve with green chutney and ketchup. You're going to love this as much as I do, I promise!

## Notes:

- Don't overblend the coating: When pulsing the bhujija and cornflakes in the blender, do not turn them into a fine powder. We want a coarse, crumbly texture that adds layers of nice crunch. If blended too much, you'll lose that satisfying bite, and the coating won't be as textured and crunchy.
- Freezing the coated pakoras: If you have time, freeze the coated pakoras for 15-30 minutes before frying. This helps the coating stick better and makes them even crispier.
- Double coating the paneer: Dip the paneer twice in the cornstarch slurry and the bhujija-cornflake coating. This extra layer is what gives you that really good satisfying crunch.
- Try It with more cheeses: If you love cheese, you can try this recipe with a different cheese too like mozzarella, feta or any cheese of your choice! The coating works just as well! Just make sure to freeze the coated cheese before frying or it might leak out too quickly.