

SIEMENS

Paneer Pahadi Tikka



Eggless

Yield

**5-6
Skewers**

Type

Savory

Function

**Hot Air Grilling +
Level 2 Steam**

Temperature

**190 degrees
Celsius**

Time

**14 - 16
Min**

Tray Level

3

Ingredients

- Salt 1 tsp
- Ginger Garlic Paste 1 tsp
- Hung Curd 3 Tbsp
- Cream 1 Tbsp
- Mustard oil 2 tsp
- Besan 1 Tbsp
- Red Chili Powder 1 tsp
- Coriander, Green Chili & Mint Paste - 3 Tbsp
- Kasuri methi 1 pinch
- Chaat Masala 2 tsp
- Lemon juice 2 tsp
- Paneer 650 grams
- Skewers
- Red, Yellow and Green Bell Peppers (2 Each)
- Onion (Big dices) 2
- Ghee 2 tbsp
- Coriander for Garnish

Procedure

1. Marinade with the above ingredients for 4 hours or overnight. Put Paneer, Bell Peppers and Onions on Skewers in an alternate pattern and place on Grill tray, drizzle with some Ghee.
2. Preheat the oven at 190 degrees Celsius on the Hot Air grilling function for 3 - 4 mins. Put the Tray with the skewers on level 3, and press 'Add Steam - Level 2 & cook for 6 - 8 min.
3. Then Flip to the other side, drizzle some more ghee and cook for another 6 - 8 minutes.
4. Apply Ghee, sprinkle coriander and chaat masala before serving