



EPICURE : STIR FRIED COTTAGE CHEESE

Following on from last week's *Up Close and Personal* interview with Executive Chef Kundan Jha, we are thrilled to share one of his most popular recipes on the menu at Karma Royal Haathi Mahal. As Chef Kundan says: "Sometimes, when all one needs is a satisfying comfort meal, only a steaming bowl of *Stir Fried Cottage Cheese* will satisfy."

## Ingredients

600 grams paneer/cottage cheese  
(cut into 2-inch cubes)  
4 tbsp vegetable cooking oil  
2 large onions sliced  
5 to 6 cloves of garlic chopped  
1 bunch spring onion chopped  
2 tbsp tomato ketchup  
1 tbsp green chilli sauce  
2 tsp soy sauce  
1 tsp vinegar  
4 medium-sized coloured bell peppers,  
seeds removed and cut into 2-inch square  
pieces

## How to Cook

- Heat the oil in a wok or deep pan on medium to high heat.
- Add the onion, garlic and spring onion.
- Add all the sauces and vinegar and cook for a few minutes, stirring continuously.4. Now add the paneer and coloured bell peppers. Mix well and adjust salt. Cook for a few more minutes. Garnish with some chopped spring onion and serve hot. Enjoy!