



CHEF JEEVRAJ REVIVES AN INDIAN CLASSIC

“My Inspiration for this super nutritious and delicious dish came from my grandmother, who was my first introduction to the joy of cooking. Thanks to culinary sojourns in Guyana and New York, I’ve been able to expand my creative palette – not to mention time spent working in Rajasthan and Goa. This recipe however is classically Indian and as I say, harks back to my grandma’s cooking: Paneer Long Latta. It’s my signature dish – I hope that you love it!”

PANEER LONG LATTA RECIPE

INGREDIENTS:

Cottage cheese (paneer)	140 gm
Cloves	10 gm
Tomato	200 gm
Cashew nuts broken	20 gm
Cooking cream	10 ml
Ghee	15 ml
Oil	10 ml
Raisins	5 gm
Fenugreek leaf	2 gm
Garlic	5 gm
Red chilly powder	5 gm
Khoya	20 gm
Turmeric powder	5 gm
Kashmiri chilli powder	10 gm

METHOD:

Cut long slices of paneer then roll them with dry fruits and khoya & add a coating of refined flour. Deep fry the rolls. To prepare the gravy, add oil to a pan than add ginger garlic paste, tomato paste, red chilli powder, salt to taste & cook till done. Add cashew nut paste, cream, butter and in the end fenugreek leaves to enhance the flavour. To give the smokey flavour put live charcoal in a metal bowl with ghee and cloves and place it in the cooking pan covering the same with a lid. Remove the charcoal bowl after 05 minutes and add the paneer in the gravy after cutting into pieces. Garnish the dish with cream or butter.