

Palak Paneer Dosa

INGREDIENTS

2 1/2 cups dosa batter

5 tsp butter

For The Palak Paneer Stuffing

1. 4 cups chopped spinach (palak)
2. 3/4 cup chopped paneer (cottage cheese)
3. 1/2 tbsp oil
4. 1/2 cup finely chopped onions
5. 1 tsp finely chopped garlic (lehsun)
6. 1/2 tsp finely chopped ginger (adrak)
7. 1 tsp finely chopped green chillies
8. 5 tbsp finely chopped tomatoes
9. salt to taste
10. 1/2 tsp garam masala
11. 2 tsp fresh cream

Method

For the palak paneer stuffing

1. Boil water in a deep non-stick pan, add the spinach, mix well and cook for 2 to 3 minutes on a medium flame, stirring occasionally. Drain, refresh with cold water and keep aside to cool completely.
2. Transfer to a mixer and blend till smooth. Keep aside.
3. Heat the oil in a deep non-stick pan, add the onions and saute on a medium flame for 2 minutes.
4. Add the garlic, ginger and green chillies, mix well and saute on a medium flame for 1 minute.
5. Add the tomatoes and salt, mix well while mashing it with the back of a spoon and cook on a medium flame for 2 minutes, while stirring occasionally.

6. Add the spinach pure and 3 tbsp of water, mix well and cook on a medium flame for 2 minutes, while stirring occasionally.
7. Add the garam masala and fresh cream, mix well and cook on a medium flame for 30 seconds, while stirring occasionally.
8. Add the paneer, mix gently and cook on a medium flame for another 1 to 2 minutes, while stirring occasionally.
9. Switch off the flame, divide the filling into 5 portions and keep aside.

How to proceed :

1. Heat a non-stick tava (griddle), sprinkle a little water on it (it should sizzle immediately) and wipe off using a piece of cloth.
 2. Pour 1/2 cup of batter on the tava (griddle) and spread in a circular motion to make a 225 mm. (9") thin dosa.
 3. Spread 1 tsp of butter all over the dosa and cook on a medium flame till the dosa turns light brown in colour.
 4. Place a portion of the prepared palak paneer stuffing in the center and fold the dosa from 2 sides and press gently.
 5. Repeat steps 1 to 4 with the remaining batter and stuffing to make 4 more dosas.
 6. Serve immediately.
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