

# Homemade Methi Flavored Paneer / How to make flavored paneer using yogurt

Homemade  
Methi Flavored  
Paneer



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Paneer is a fresh Indian cottage cheese. Making homemade

paneer is very simple and easy process. All you need is just three ingredients, they are milk, methi (fenugreek leaves) and food acid like vinegar or yogurt or lemon juice. Instead of making white regular paneer at home, this time, I gave a simple twist by adding some kasuri methi (dried fenugreek leaves) to the boiling milk and finally I got a homemade methi flavored paneer. You can make variety of flavored paneer by adding different ingredients like mint leaves or dried Italian herbs or saffron so sky is a limit. By having this paneer, you can make a variety of Indian side dishes quickly like [Muttar paneer](#), [paneer bhurji](#), [methi paneer](#), paneer butter masala etc. Try this flavored paneer at home and let me know how it turned out.

## How to make paneer using yogurt

Homemade Methi Flavored Paneer / How to make paneer using yogurt



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Prep time

45 mins

Cook time

10 mins

Total time

55 mins

Homemade methi flavored paneer is an easy to make vegetarian cheese. All you need is milk and yogurt.

Author: Gayathri Ramanan

Recipe type: Homemade recipe

Cuisine: Indian

Serves: 12 cubes

Ingredients

- 4 Cups of Milk (full fat)
- $\frac{1}{2}$  Cup yogurt / Curd
- 1 Tbsp of Kasuri Methi (Dried Fenugreek Leaves)

Instructions

1. Heat the milk and bring it to a boil, when it starts to rise, add dried methi leaves, stir it. Put the flame in medium, add yogurt or lemon juice.
2. Now the milk starts to curdle, if your milk has not begin to curdle, add one more teaspoon. Stir the milk continuously till the whey separates.
3. Keep the bowl beneath the cheese cloth or strainer, immediately pour it. If you are using strainer, press it with back of your spoon. Collect your whey, I use that whey to make soft chapathi.
4. Now squeeze the cloth or strainer and collect the remaining whey.
5. If you are using strainer, put this coagulated milk in a cloth, wrap it tightly in the form of circle. Place this in a plate and on the top, place a heavy weight. I used my cast iron pan.
6. After 45 minutes, your flavored paneer is ready.
7. Chop the paneer into cubes or whatever shape you like and refrigerate it .
8. Homemade Methi Flavored Paneer is ready to use in your curry.

Notes

Always use good quality milk, either full fat or 2% milk. You cannot get paneer from skimmed milk.

you can use cheese cloth or strainer to separate the whey from coagulated milk.

To coagulate the milk, you can use yogurt or vinegar or lemon juice.



Tags: [homemade paneer](#), [homemade methi flavored paneer](#), [how to make paneer at home](#), [make soft paneer at home](#), [how to make flavored paneer](#), [homemade flavored paneer](#), [homemade paneer recipe](#), [prepare Indian cottage cheese](#).

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**Mushroom Matar Recipe /**  
**Mushroom Peas Curry**

# Matar Mushroom



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Mushroom Matar Recipe / Mushroom Peas Curry is a delicious side dish made with mushroom and peas cooked in a onion, tomato gravy with a rich butter taste. This is my mom's recipe. Here I have used only butter to make this muttar

mushroom. You can make with oil too instead of butter. This mushroom peas curry goes well with [chapathi](#), [naan](#), [phulka](#) or [rice](#). Try this easy dish and let me know in comment box how it turned out.

Also try my other mushroom recipes

- [Mushroom Biryani](#)
- [Mushroom Kulambu](#)
- [Mushroom Pasta](#)
- [Mushroom Soup](#)
- [Mushroom soya chunks curry](#)
- [Mushroom Manchurian](#)
- [Mushroom 65](#)
- [Mushroom Kurma](#)
- [Mushroom, tomato & cucumber sandwich](#)

## **How to make Mushroom Matar Recipe**

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## Mushroom Peas Curry

Mushroom Matar Recipe / Mushroom Peas Curry



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Prep time

15 mins

Cook time

25 mins

Total time

40 mins

Mushroom matar recipe / mushroom peas curry is a delicious north Indian side dish, goes well with chapathi.

Author: Gayathri Ramanan

Recipe type: side dish for chapathi

Cuisine: Indian

Serves: 4

Ingredients

- 400 gms (14 oz) of mushroom
- 2 Tbsp of Butter
- $\frac{1}{2}$  cup of Green Peas (Frozen)
- $\frac{1}{2}$  Tsp of Fennel Seeds
- 1 Bay Leaf
- 2 Tsp of Yogurt (curd)
- 2 Heaping Tsp of Coriander – Red Chilly Powder Mix
- 2 Pinches of Garam Masala
- 1 Tsp of Kasuri Methi (Dried Methi Leaves)
- Few Coriander Leaves, Chopped
- Salt to taste

- To Grind – 1
- \*\*\*\*\*
- 2 Onions
- 5 Garlic cloves
- ½ Inch Ginger
- 2 Green Chilly
- To Grind – 2
- \*\*\*\*\*
- 3 Tomatoes

## Instructions

1. Wash and chop the mushroom into small pieces.
2. Heat a pan with butter, fry the mushroom till they become golden colour. Keep it aside.
3. In a mixie, add onion, garlic cloves, ginger and green chilly), grind this along with water to a smooth paste. keep it aside.
4. Again in the mixie, add tomato and little water, grind it to a fine paste.
5. Heat a pan with butter, add fennel seeds, bay leaf, fry them, add ground onion paste, fry well till raw smell goes off.
6. Add tomato paste, fry well, add curd, fry for a min.
7. Now add coriander – red chilly powder mix, garam masala, fry well. Add mushroom, peas, saute them with masala, add water, cover and cook it for 12 – 15 mins in a slow flame.
8. Once done, add crushed kasuri methi and cilantro, mix well and serve.

## Notes

I have mentioned coriander and red chilly powder mix. It means equal amount of coriander and red chilly powder.

I have used frozen green peas, so I added directly to the dish. If you are using fresh, cook in stove top or microwave along with water before you make this dish.

To enrich the taste and retain the shape, I sauted the mushroom well in butter.

In this recipe, I didn't use oil, I used only butter.

# Mushroom mutter masala



Tags: [mushroom matar](#), [mushroom matar recipe](#), [matar mushroom recipe](#), [mushroom muttar recipe](#), [mushroom peas curry](#), [mushroom peas masala recipe](#), [recipe for matar mushroom](#), [mushroom recipe for chapathi](#), [mushroom side dish recipe](#), [how to make matar](#)

[mushroom recipe](#), [prepare mushroom peas gravy](#), [easy gravy with mushroom and peas](#).

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## **How To Make Aloo Paratha / Potato Stuffed Indian Bread**

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# Aloo Ajwain Paratha

Potato stuffed Indian flat bread also called aloo paratha in Hindi (amalgamation of two words, parat and atta which means

layers of cooked dough) is a very popular breakfast dish in India. This flat Indian bread are made with whole wheat flour, stuffed with boiled potatoes, carom seeds, spices and ghee (clarified butter), cooked on a hot skillet with oil or butter and served with butter, yogurt and pickle. This is my classic family favorite paratha recipe. Every week I make variety of stuffed paratha, the stuffing may vary like spinach, cauliflower and peas. But I love aloo (potato) paratha, they are rich and delicious also I have added ajwain (carom seeds) to it, which makes the paratha more flavorful and aids in good digestion. Apart from that, I added some black salt, sugar and lemon juice, so you can taste all kinds of flavor on every single bite of paratha. Try this easy aloo paratha and let me know how it turned out. You can also serve aloo ajwain paratha with [dal makhani](#) or [dal tadka](#) .

## **Check out food wine conference and the Idaho potato commision**

I'm entering this recipe for Idaho Potato Commission's recipe contest as part of the Food and Wine Conference this summer in Orlando, FL. This conference will take place from July 17 through July 19, 2015. You can also enter to win this recipe contest. Contest deadline is June 20, 2015.

### **How to make aloo paratha**

# Ingredients

## For the Dough

- 1.5 Cups of Whole Wheat Flour
  - 2 Tsp of Vegetable Oil
  - 1/2 Tsp of Salt
- 3/4 Cup + 2 Tbsp of Warm Water

## For the Stuffing

- 2 Yellow Idaho Potatoes
- 1/8 Tsp of Carom Seeds (Ajwain / Omam)
  - 1/2 Tsp of Ginger Paste
  - 1/2 Tsp of Red Chilly Powder
  - 1/2 Tsp of Coriander Powder
  - 1/2 Tsp of Garam Masala
- Pinch of Black Salt (optional)
  - 1 Tsp of Lemon Juice
  - Pinch of Sugar
- 1 Tsp of Ghee (Clarified Butter)
  - Salt as needed

## Method

### Making of Potato Stuffing

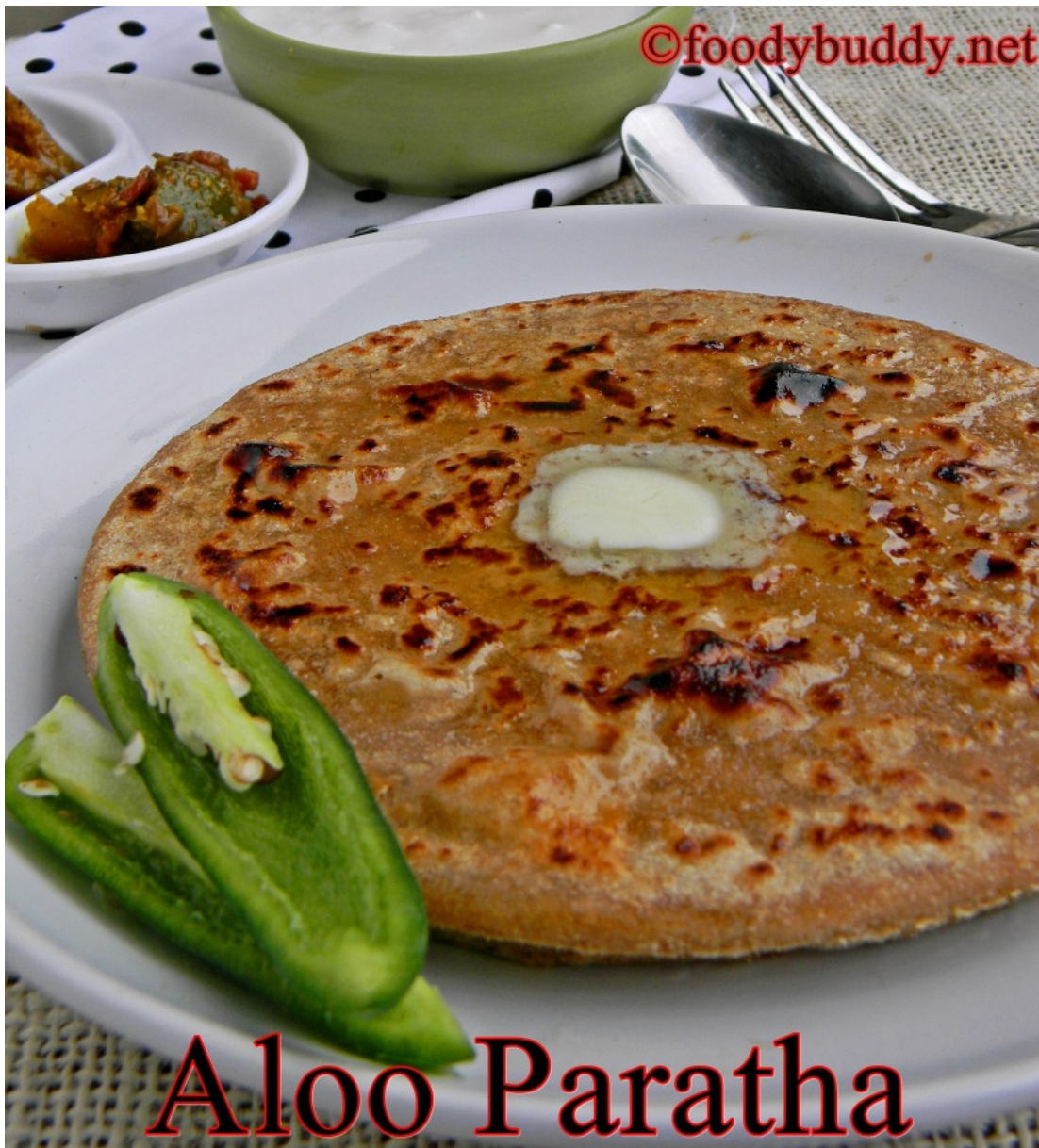
- Wash and prick the potatoes here and there with fork. Microwave it for 5 mins for each potato.
- Peel the skin. In a bowl, mash the potatoes well with masher or back of the spoon. Add carom seeds, ginger paste, coriander powder, red chilly powder, garam masala, black salt, lemon juice, sugar, ghee and salt. Mix well with a spoon. Check the salt, if needed add it accordingly. Make equally sized balls out of the mixture and keep it aside.

### Making of paratha

- In a mixing bowl, add wheat flour, oil, salt, mix well with a fork.
- Meanwhile boil the water in a kettle, when it is luke warm in temperature, pour them to the flour. Mix well with a fork. Leave the dough to rest for 20 mins.
- Starting kneading the dough with hand till soft and smooth. Divide the dough into equal sized balls.
- Heat a tawa or griddle. Dust the counter top with some flour, take wheat ball and roll it into circle, in the same way roll another circle not too thick too thin. Now place the stuffing in the centre of one circle, place the second circle on top of the first one. Seal the edges.
- Dust it with flour and start rolling gently. Now you get thick circular paratha of 6" in diameter.
- Carefully place the paratha in hot griddle. Now cook the paratha in medium heat. When bubbles starts appearing, apply oil and flip it to the other side and cook this till you get golden brown spots.
  - Serve it with butter, onion raita or plain yogurt and pickle.

### Tips

- Another way to roll out the paratha, is to add stuffing in the center, gather the edges, pinch it to the center and then seal it, start rolling like thick circular paratha. Otherwise still feel difficult to make paratha, add the stuffing, directly to the flour and then knead it with oil, salt and water and then start rolling like chapathi.
  - Adding carom seeds / ajwain is for easy digestion.
  - Adding ghee enhances the taste of paratha.
  - Always cook the paratha in a medium flame.



# Aloo Paratha

Tags: [Aloo paratha](#), [aloo paratha receipe](#), [aloo ka paratha](#), [how to make aloo paratha](#), [how to prepare aloo paratha](#), [how to cook aloo paratha](#), [aloo methi paratha](#), [making aloo paratha](#), [aloo recipe](#), [paratha recipe](#), [breakfast recipe](#).