



Recipes

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Paneer

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/2 gallon Whole Milk

4 Tbsp. Lemon Juice , fresh

Sea Salt , as needed

Directions:

1. In a large stock pot over medium heat, heat milk. Slowly bring to a boil, turn off heat, and add lemon juice 1 tbsp. at a time, stir until curds form. May need to adjust lemon juice by adding more or less, depending on how it curdles.

2. Place cheesecloth into a fine mesh strainer over another bowl, and pour curdled milk into cheesecloth, allowing liquid to drain through and curds to stay in cheesecloth. Allow to drain for 30 minutes, bring cheesecloth edges up and twist to tighten and press out liquid. Salt as needed. Reserve refrigerated.