

## Paneer Dessert Recipe

### Ingredients

- 1 tsp ghee / clarified butter
- 5 cashew / kaju, halved
- 1 tbsp raisins / kishmish
- 3 cups milk, full cream
- ¼ cup sugar
- ½ cup paneer / cottage cheese, crumbled
- ¼ tsp cardamom powder / elachi powder



### Instructions (1 cup =255 ml)

1. Firstly, in a large kadai heat 1 tsp ghee and roast 5 cashew, 1 tbsp raisins to golden brown.
2. Add in 3 cups milk and stir well.
3. Gets the milk to boil keeping the flame on medium stirring occasionally.
4. Simmer for 5 minutes or till the milk thickens slightly.
5. Further add ¼ cup sugar and ½ cup crumbled paneer. Mix well.
6. Boil for 3 minutes or till the paneer gets cooked well completely.
7. Add in ¼ tsp cardamom powder and stir well.
8. Finally, serve paneer kheer hot or cold garnished with few dry fruits.