

Paneer Pakora

Crispy Paneer Pakora recipe with spiced chickpea flour batter. Golden-fried Indian cheese fritters perfect as appetizers or snacks with chutney.

5 min

PREP

20 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Paneer Pakora

Ingredients

- 1 cup water
- 1 cup olive oil
- 1 tsp garam masala
- 1 tsp turmeric
- 1 tsp chili powder
- 1 tsp salt

Instructions

1 Prepare the paneer

Cut 200g paneer into 1-inch thick rectangular pieces or cubes. Pat each piece completely dry with paper towels to remove excess moisture.

2 Make the batter

Combine 1 cup chickpea flour, 1 teaspoon turmeric powder, 1 teaspoon red chili powder, 1 teaspoon garam masala, 1/2 teaspoon carom seeds, and 1 teaspoon salt in a large mixing bowl. Whisk together until evenly mixed.

3 Add 3/4 cup cold water gradually while whisking constantly to form a smooth, thick batter. The consistency should coat the back of a spoon without being too runny.

4 Heat oil for frying

Heat 2 inches of oil in a heavy-bottomed pan or deep fryer to 350°F (175°C). Test the temperature by dropping a small amount of batter - it should sizzle vigorously and rise to the surface immediately.

5 Coat and fry the pakoras

Dip each paneer piece into the batter, ensuring it's completely coated on all sides. Gently slide 4-5 coated pieces into the hot oil, being careful not to overcrowd the pan.

6 Fry for 2-3 minutes until the bottom turns golden brown and crispy. Use a slotted spoon to flip each pakora once, then fry for another 2-3 minutes until evenly golden brown all over.

7 Drain and serve

Remove pakoras with a slotted spoon and transfer to paper towels to drain excess oil for 1 minute. Serve immediately while hot and crispy with mint chutney or ketchup.

Tips

Pat paneer completely dry with paper towels before battering - excess moisture causes dangerous oil splattering and prevents proper browning.

Test oil temperature by dropping a small amount of batter - it should sizzle immediately and rise to the surface within seconds for perfectly crispy pakoras.

Double-fry for extra crispiness: fry once at 325°F (163°C) until set, remove briefly, then fry again at 375°F (190°C) until golden.

Add 1 tablespoon rice flour to the batter for enhanced crunchiness and better oil resistance during frying.

Avoid overcrowding the pan - fry only 4-5 pieces at once to maintain oil temperature and ensure even cooking.

Rest the mixed batter for 10 minutes before use to allow the chickpea flour to fully hydrate for smoother coating.

Sprinkle chat masala on hot pakoras immediately after draining for an authentic street food flavor boost.

Use a slotted spoon to gently turn pakoras only once during frying to prevent the delicate batter from breaking apart.