



## Paneer Bonanza- New Exotic And Mouth Watering Paneer Dishes For All Occasions



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Paneer is a high-protein food, and if you are a vegetarian you must include it in your meal. And even if you are not much fond of paneer, these recipes would surely make you a convert. Here is an invaluable treasury of traditional, yet novel recipes of Paneer distilled over 50-year old culinary knowledge and expertise.

- \* Easy to prepare recipes
- \* Teaches simple touches with everyday vegetables to make them special
- \* Amazing variety
- \* Preparations that are delicious and nutritious too!

Prabhjot Mundhir is a freelance journalist and is known for her expertise in the culinary arts and delicious innovative recipes. Her vast interest in research of Indian food played an important role in the culmination of a food CD, The Pleasure of Indian Cooking. She has won various food competitions and is well known for her classes in cookery. With this book, she aims to present Paneer as a healthy and delicious food item. Her earlier book, Nutritious Mushroom Recipes, published by Pustak Mahal has been widely acclaimed.

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