

Recipe Name: Matar Paneer Galette Recipe
Diet Type: Vegetarian
Course: Snack
Cuisine: Fusion
Quantity:



Ingredients

Ingredient	Quantity
• 1 cups All Purpose Flour (Maida) - or wheat flour	4
• 3/4 cup Butter - chilled and cut into small pieces OR	
• 350 grams Paneer (Homemade Cottage Cheese)	
• 1 cup Green peas (Matar)	
• 1 Homemade tomato puree	
• 1 Onion	
• 1 tablespoon Ginger Garlic Paste	
• 1 teaspoon Coriander Powder (Dhania)	
• 1 teaspoon Red Chilli powder	
• Asafoetida (hing) - a pinch	
• Salt - to taste	
• 1 tablespoon Sunflower Oil	
• 1 tablespoon Fresh cream	
• 1 tablespoon Cheddar cheese	
• Coriander (Dhania) Leaves - to garnish	

Preparation

- To begin making Matar Paneer Galette Recipe, first In a bowl, combine flour, butter and mix well till the flour looks like breadcrumbs.
- Add water and combine them well until you get pliable dough.
- There is no need to knead them well.
- Cover the dough with paper towel and keep it in fridge for an hourGrate Paneer and set aside; cook peas in a little amount of water with required amount of salt.
- Now in a skillet add some oil and heat it on a medium flame.
- Add hing, ginger garlic paste and onions.
- Cook until onions are slightly brownThen add tomato pieces and cook until they become mushy,cooked peas, red chili powder, coriander powder should be added to the tomato and cook it for



2 minutes.

- Simmer the flame and cook for 5 minutes.
- After cooking the stuffing leave it to cool for a while.
- Mean while pre heat the oven at 250 degree.
- Take out the dough.
- Divide them equally and make round balls with hands.
- Roll out the dough to small thick disksLine a baking tray with parchment paper; Place the rolled dough on the tray.
- Scoop the paneer mixture and place them on the disks leavening the edges.
- Fold the edges up and around the filling using hands.
- Bake the stuffed galette in the oven for about 45 minutes or till the sides are brown.
- When it is about five minutes to complete, spread cheddar cheese on top of each galette.
- Once it is done, transfer the galette to the cooling rack and allow them to cool down completely.
- You can serve the Matar Paneer Galette with some ketchup and a glass of fresh juice.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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