CRISPY POTATO PANEER BITES



Golden Crispy Potato • Soft Paneer Cheese • Spicy Garlic Batter

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These crispy potato paneer bites are a delicious twist on classic Indian street-food snacks. Thin potato slices sandwich soft, mild paneer cheese, then get dipped in a flavorful garlic-chili batter and fried until golden and crunchy.
Serve them hot with mint chutney, ketchup, or garlic mayo. They're perfect for parties, game days, movie nights, and family gatherings!

PREP TIME: 20 minutes
CHILL TIME: 30 minutes
COOK TIME: 15 minutes
TOTAL TIME: 65 minutes
SERVINGS: 4
DIFFICULTY: Easy

YOU'LL NEED

POTATO & PANEER FILLING

- 2 medium potatoes, peeled
- 7 oz (200 g) paneer, cut into small pieces
- 1-2 tablespoons cornstarch, for dusting
- Toothpicks or small bamboo skewers

GINGER-GARLIC-CHILI PASTE

- 7-8 garlic cloves
- 2 green chilies
- 2-inch piece fresh ginger
- ¼ teaspoon ground black pepper

CRISPY SEASONED BATTER

- 1 cup cornstarch
- ¼ cup rice flour
- 2 tablespoons Schezwan chutney or chili garlic sauce
- 1 teaspoon red chili powder
- ½ teaspoon garam masala
- Salt to taste
- ¾-1 cup cold water, as needed

FOR FRYING & GARNISH

- Vegetable oil, for deep frying
- 1-2 teaspoons peri-peri seasoning
- 1 tablespoon chopped fresh cilantro (optional)

ALL YOU HAVE TO DO

STEP 1 - PREPARE THE POTATOES

Peel and wash the potatoes. Slice them into thin, even rounds, approximately ⅛ inch thick.
Pat the slices completely dry with a clean kitchen towel. This helps the batter stick and keeps the oil from splattering.

STEP 2 - CUT THE PANEER

Cut the paneer into small, thin pieces that fit comfortably between one potato slices just like a sandwitch.
Try to keep the pieces similar in size so the bites cook evenly.

STEP 3 - ASSEMBLE THE BITES

Place one piece of paneer between a potato slices to make a small semi rounded sandwich.
Secure each sandwich with a toothpick or bamboo skewer.
Repeat until all the potato and paneer pieces are used.
Arrange them on a plate and refrigerate for 30 minutes to help them hold their shape.

STEP 4 - MAKE THE GARLIC-CHILI PASTE

Add the garlic cloves, green chilies, ginger, and black pepper to a blender.
Blend into a smooth paste. Add a tiny splash of water if needed.

STEP 5 - PREPARE THE BATTER

In a large mixing bowl, combine the cornstarch, rice flour, garlic-chili paste, Schezwan chutney, red chili powder, garam masala, and salt.
Gradually add the cold water while whisking.
Mix until smooth. The batter should be thick enough to coat the potato sandwiches without running off immediately.

STEP 6 - COAT THE BITES

Remove the potato-paneer sandwiches from the refrigerator.
Lightly dust each one with cornstarch.
Dip each sandwich into the prepared batter, making sure all sides are coated evenly. Let the excess batter drip back into the bowl.

STEP 7 - FRY UNTIL GOLDEN AND CRISPY

Heat vegetable oil in a deep, heavy-bottomed pan over medium heat. The oil should reach approximately 350°F (175°C).
Carefully lower a few coated bites into the hot oil. Do not overcrowd the pan.
Fry for approximately 5-7 minutes, turning occasionally, until the potato is tender and the outside is golden brown and crispy.
Remove with a slotted spoon and place on a paper towel-lined plate.
Repeat with the remaining bites.

STEP 8 - SEASON AND SERVE

While the bites are still hot, sprinkle them with peri-peri seasoning.
Add chopped cilantro if desired.
Serve immediately with mint chutney, ketchup, garlic mayonnaise, or your favorite dipping sauce.

PERFECT DIPPING SAUCES

Try these delicious combinations:

- Mint chutney for a fresh, herby flavor.
- Garlic mayonnaise for a creamy dip.
- Tomato ketchup for a classic favorite.
- Schezwan sauce for extra heat.
- Ranch dressing for an American-style twist.

HELPFUL COOKING TIPS

- **Slice evenly:** Thin, uniform potato slices cook more evenly.
- **Dry the potatoes:** Excess moisture can prevent the batter from sticking.
- **Keep the batter thick:** A thin batter may slide off during frying.
- **Chill before frying:** Refrigerating helps the sandwiches stay together.
- **Watch the oil temperature:** Oil that is too hot can brown the outside before the potatoes cook.
- **Don't overcrowd the pan:** Fry in small batches for an even golden crust.
- **Season immediately:** Add peri-peri seasoning while the bites are hot so it sticks.

AIR FRYER METHOD

For a lighter alternative:

1. Preheat the air fryer to 375°F (190°C).
2. Arrange the coated bites in a single layer, leaving space between them.
3. Lightly spray all sides with cooking oil.
4. Air fry for approximately 15–18 minutes, turning halfway through.
5. Check that the potatoes are tender and the coating is crisp. Add a few more minutes if needed.

Note: The air-fried version may be less crunchy than the deep-fried version.

STORAGE & REHEATING

Refrigerator: Store leftover cooked bites in an airtight container for up to 1 day.
Reheating: Reheat in an air fryer or oven at 350°F (175°C) for 5–7 minutes, until hot and crisp.
Freezing: Freeze assembled, uncooked potato-paneer sandwiches in a single layer until firm, then transfer to a freezer-safe container for up to 1 month. For best results, thaw in the refrigerator before coating and frying. Check that the potato slices are still firm before cooking.

SERVING IDEA

Arrange the golden bites on a large platter with small bowls of green mint chutney, red chili sauce, and garlic mayo.
Serve alongside lemonade, iced tea, or hot chai for a delicious snack spread.

CRUNCHY ON THE OUTSIDE. CHEESY IN THE MIDDLE. DELICIOUS IN EVERY BITE!