Bombay

PANEER SHARER



INGREDIENTS

AVO Bombay Lafiness

Paneer Cheese

Shallots

Spring Onion

Coriander





METHOD

- 1. Dice paneer cheese and shallots into equal size chunks at a ratio of 2:1.
- 2. Put in mixing bowl and add 5% AVO Bombay Lafiness marinade and mix thoroughly until evenly coated.
- 3. Portion into tapas trays.
- 4. Finely slice some spring onion and coriander and sprinkle over the top to finish.







AIR-FRY/OVEN (T) GREAT WITH SHARING CURRY

Created by butchers and meat technologists from the finest quality ingredients. Our AVO Lafiness Bombay Butchers' Marinade has a tasty, authentic profile which delivers a fruity sweetness and a rounded blend of mild curry flavours.

This AVO Lafiness Bombay Butchers' Marinade is suitable for all meats but excellent with Beef, Poultry and Lamb.





For allergen information, please refer to the relevant product specification.