Avocado Paneer Tikka

Serves 4

Ingredients

200 g (7 oz) paneer, cubed
2 ripe avocados from Mexico, mashed
1 tsp (5 ml) garam masala
1 tsp (5 ml) turmeric powder
1 tsp (5 ml) cumin powder
1 tsp (5 ml) red chili powder (adjust to taste)
1 tbsp (15 ml) lemon juice
2 tbsp (30 ml) Greek yogurt
1 tbsp (15 ml) ginger-garlic paste
Fresh coriander (for garnish)
Vegetable or canola oil
Wooden skewers, soaked

Preparation

1. Prepare marinade in a large bowl by mixing mashed avocados, Greek yogurt, garam masala, turmeric, cumin, chili powder, lemon juice, ginger-garlic paste and salt.
2. Gently toss paneer cubes in the avocado mixture, ensuring they are fully coated. Marinate for 30 minutes.
3. Thread marinated paneer cubes onto soaked wooden skewers.

Vish Mayekar, Chef, Basef in Vancouver, CA

Vish Mayekar is a talented chef known for his innovative approach to Italian and Mediterranean cuisine. With a strong background in hospitality and a passion for creativity, Vish has established a notable presence in Vancouver's dining scene through his establishments like Caffè La Tana and Pepino's Spaghetti House. He has been recognized as a Top 10 finalist on Top Chef Canada, Season 10 (2022), earned a Bronze Medal in the Great Kitchen Party (2022), and his establishment was named Vancouver Magazine’s Best Italian Restaurant (2022). His dedication to providing

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4. Heat oil in a grill pan or use a barbecue. Cook skewers for about 3 to 4 minutes on each side until paneer is golden and slightly charred.
5. Garnish with chopped coriander and serve with a green chutney or yogurt dip.

memorable dining experiences has solidified his reputation in the culinary community.