

Paneer Ka Raita

Ingredients

500g La Campania Ricotta
300g mixed lettuce leaves

Dressing

150ml Clover Danone Plain Low Fat Yoghurt
30ml Clover Danone Smooth Cottage Cheese
300g Garlic Croutons
100g Elite butter
Salt and freshly ground black pepper to taste

Method

Arrange a bed of lettuce on a serving dish. Gently pile the ricotta cubes on top. To make the dressing, whisk together the yoghurt, creamed cottage cheese, salt and black pepper until smooth. Pour the dressing over the cheese and lettuce. Serve, topped with garlic croutons.

Tip

To prepare garlic croutons, melt butter in a heavy-based frying pan. Add 2 cloves garlic and 5 slices of white bread, crusts removed and cut into 10mm cubes. Fry until golden brown and drain on kitchen towel.