

Classic Fruity Salad

by Tarla Dalal



Ingredients

For the cheese balls

- 3/4 cup **grated paneer (cottage cheese)**
- 2 tbsp **fresh cream**
- 2 tsp finely **chopped onion**
- 2 tsp finely **chopped capsicum**
- 1/2 tsp finely **chopped green chillies**
- 1 tbsp **grated coconut**
- salt** to taste

Other ingredients

- 3 tbsp **chopped pineapple**
- 3 tbsp **watermelon (tarbuj) balls**
- 3 tbsp **chopped peaches**
- 1 tbsp **grated coconut**
- lettuce** leaves

For the dressing

- 1 tbsp **lemon juice**
- 2 tbsp **honey**
- salt** and **black pepper (kalimirch) powder** to taste

Method

For the cheese balls

1. Mix all the ingredients very well and shape into small balls.
2. Chill in the freezer compartment of a refrigerator for a few minutes.
3. Store in the refrigerator.

For the dressing

1. Combine the ingredients in a jar, cover and shake vigorously to blend.

How to proceed

1. Arrange the fruit and the cheese balls on a bed lettuce leaves in a serving dish.
2. Pour the dressing on top and sprinkle the grated coconut thereon.
3. Serve cold.