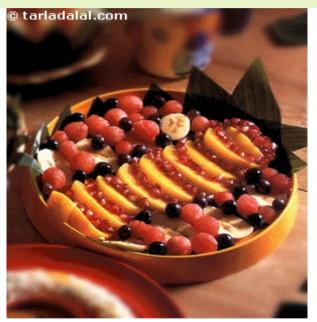
Classic Fruity Salad





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.