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## ARTICLE

# The green grocer

(5/3/2017)

**The new cheese in town**

by MELISSA GORDON

A computer scientist, a marketing professor, and a food scientist walk into a co-op ...

But instead of a cheesy punchline, we have a new cheese!

It all started when three friends, Ananth (Andy), Bhaskar, and Chandu (they call themselves “the ABCs of Infuzn Foods”), began talking about bringing Indian-inspired, yet globally influenced foods to the marketplace. They’d observed a blending of cultures, especially in cuisine, and wanted to explore new and different ways to use the ingredients they knew and loved, ingredients traditionally found in Indian cooking.

Developing a unique brand of paneer cheese seemed the most obvious first step. Commonly used in Indian, Pakistani, Nepalese, and Bangladeshi cooking, paneer stands out from other cheeses in that it doesn’t melt, but rather retains its shape during cooking. Paneer also takes on the flavors of the dish in which it’s cooked and is versatile enough to be used in salads, soups, and stews, as well as curries, making it a perfect candidate for crossing into new cuisines. As an added bonus, it’s also gluten-free, rennet-free, and a rich source of calcium and protein.

Many taste tests later, we have a new cheese in town! Like many local products, Infuzn's paneer cheese is getting its debut at Bluff Country Co-op. You can sample it this Saturday, May 6, from 10 a.m. to 1 p.m. And stay tuned! The ABCs plan to expand their offerings this summer — so even if you can't travel the globe, your taste buds can!

Celebrate Indian-Mexican

Fusion with Paneer Tacos!

From Infuzn Foods LLC

This flavorful fusion of Indian and Mexican food is easy to make and provides a nutritious lunch or dinner. It also makes excellent picnic food when assembled in advance.

### **Marinade ingredients**

- ½ teaspoon turmeric powder

- ½ - 1 teaspoon chili powder

- ½ teaspoon

garam masala

- Salt to taste

- 4 ounces Greek

yogurt (plain)

- Infuzn Paneer –

cubed (8 oz)

- 2 tablespoons

vegetable oil

- 6 corn or flour

taco shells

### **Toppings**

- 1 medium

tomato, diced

- 1 medium

onion, diced

- 2 cups shredded lettuce

- 1 jalapeno, medium
- 1 bunch cilantro, chopped
- Sour cream

#### Directions

1. Combine turmeric powder, chili powder, garam masala, salt and Greek yogurt in a bowl. Mix well with a beater to make the marinade.
2. Add the paneer to the marinade and turn to coat all sides.
3. Heat two tablespoons of vegetable oil in a medium-sized pan. When oil is hot, carefully fry the marinated paneer cubes until they are golden brown on all sides. Set aside.
4. Prepare taco shells according to instructions on the package.
5. Fill taco shells with fried paneer, and desired toppings.
6. Enjoy!

Total global infusion: Avocados, corn, and salsa adds to the flavor profile of the tacos and mellows the garam masala, rounding the fusion of Indian and Mexican flavors.

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