

Milk for Paneer

Cuisine: **Indian**
Food category: **Other**



Author: [Selvam Kandasamy](#)
Company: [Saffron Restaurant](#)



Program steps

1	 Steaming		 Termination by time	 00:10 hh:mm	 90 °C	 50 %	
2	 Pause			 60 s			
3	 Steaming		 Termination by time	 00:05 hh:mm	 90 °C	 50 %	
4	 Pause			 30 s			
5	 Steaming		 Termination by time	 00:02 hh:mm	 90 °C	 50 %	

Ingredients - number of portions - 0		
Name	Value	Unit
Milk	1000	g

Directions

To boil milk using a professional combi-steam oven, follow the steps below. This method ensures even heating and prevents scorching.