

Palak Paneer

Recipe for 4

Description

New exotic recipe with cheese!

Ingredients

Palak paneer

- 1 Unit(s) Onion
- 2 Unit(s) Tomato
- 2 Handful(s) Baby spinach
- 1 Tsp Chopped garlic
- 1 Tsp Fresh ginger
- 60 Ml Cream 35%
- 1 Tsp Garam masala
- 1 Tsp Cumin seeds
- 1 Tsp Fenugrec
- 200 Gr Paneer cheese
- 1 Unit(s) Jalapeno pepper

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

Indroduction

Remove the seeds and roughly chop green chillies. Cut the tomatoes in quarter, remove the seeds and dice the tomatoes finely. Chop the onion finely. Dice paneer into one inch by one inch by half inch pieces.

Preparation of the palak paneer

Blanch the spinach in salted boiling water for two minutes. Refresh in chilled water. Squeeze out excess water. Grind spinach into a fine paste along with green chillies. Heat oil in a pan. Fry the paneer until light golden color. Set aside. Add cumin seeds and garam masala to the frying pan. When they begin to change colour, add the onion and cook for 2 minutes, then add the chopped ginger-garlic and sauté for half a minute. Add the tomatoes and cook for 2 minutes. Add the spinach puree and stir in the dry fenu greek leaves, crushing them with your fingers first. Check seasoning. Add water if required to obtain a saucy texture. When the gravy comes to a boil, add the paneer and mix well. Finally add fresh cream. Season with salt and serve hot.

Bon appétit!