

## **PALAK PANEER – MADE WITH GARAM MASALA**

**Spinach and Hard Curd Cheese** - Hard Curd Cheese can be bought at most supermarkets.

Or try making it by bring a litre of full cream milk to a rolling boil, take off heat, add a couple of teaspoon lemon juice, strain in muslin cloth and weight down the curd for a few hours, preferably overnight to remove all the whey. Then cut carefully and use or can be lightly fried before use in this recipe.

### **Ingredients:**

500gms Fresh Spinach

100gms Paneer cubed

2 Onions

1 tbsp grated Ginger or Paste

2 to 3 Garlic pods or 1 tbsp Garlic Paste

5-6 tbsp oil or Ghee

2 teaspoons **Blossom's Organics Garam Masala**

1 teaspoon **Blossom's Organics Cumin Seed Powder**

Salt To Taste

Chilli Powder Optional

- ❖ Wash spinach thoroughly, boil in water, cool it, then vitamize to puree.
- ❖ Heat oil or ghee and fry onions till light brown
- ❖ Add ginger and garlic (I prefer using fresh made in motar and pestle)
- ❖ **Always cook my spices on LOW HEAT** - Add spices, cook for a few seconds.
- ❖ Optional - Chilli Powder or fresh chilli can be added if desired.  
Add vitamized spinach and a little water if required.
- ❖ Cook for approx. 5 minutes
- ❖ Add cut paneer in cubes (can be fried lightly in a separate pan if you wish or can be used as is)
- ❖ Simmer for approximately 10 minutes and serve.

Can be served with my Coconut Rice (recipe on YouTube video "Cooking with Blossom").

Enjoy!



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