Spinach and Curd Cheese (Palak Paneer)

by Anand Lila devi dasi

"Krishna is very kind. Therefore, He has given us his remnants of food stuff"

Ingredients

Bunches of spinach, washed and trimmed	2 large
Water	3 cups
Ghee/oil	1 Tbsp
Cinnamon stick	1-inch
Whole cloves	3
Cardamom, bruised	2
Ginger paste	1 Tbsp
Green chili, chopped	1
Tomatoes, pureed	2
Turmeric powder	½ Tsp
Red chili powder	½ Tsp
Coriander powder	1 Tsp
Cumin powder	1 Tsp
Salt	1 Tsp
Paneer, cut into cubes	400 g
Cream	¼ C

Preparation :

1) In a saucepan; boil water over moderately high heat and add the spinach leaves. Cook uncovered for 3-5 minutes or until the spinach is tender. Drain the spinach leaves and process to a smooth paste in the blender. Keep aside.

2) Heat ghee/oil in a saucepan over moderate heat. When the ghee is hot, add the cinnamon, cloves and cardamom, sauté until they darken a few shades. Add the ginger and chili, stir fry until the spices are aromatic. Pour the pureed tomatoes; add all the remaining spice powders. Reduce the heat to low and cook until ghee oozes out from the spice paste.

3) Add the salt and the spinach paste. Cook for 5-7 minutes on low heat. Drop in the paneer cubes and add the cream. Cook for 2-3 minutes more and take off from the heat. Serve hot with Chapatis.

Serves: Four-Five

For further details please contact : anandlilad@gmail.com

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