

# Palak Paneer

**Season:** Winter

**Serves:** 40 tastes

**Fresh from the garden:** Silverbeet, coriander.

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping boards	500g firm traditional ricotta cheese, chopped into 2cm cubes
Frying pan	3 tablespoons vegetable oil
Spatula	1 onion, finely chopped
Tongs	5cm knob ginger, peeled and grated
Square glass dish	3 cloves garlic, crushed or chopped
Kitchen paper	1 tsp ground cumin
Cooks knife	2 tsp garam marsala
Measuring spoons	1/2 tsp turmeric
Small grater	1/4 tsp chilli flakes
Garlic crusher	300g frozen school grown silverbeet, defrosted and roughly chopped
Large spoon	400g tin finely chopped tomatoes
Citrus juicer	400ml tin coconut milk
3 serving bowls	1/2 tsp cooking salt
3 serving spoons	1 small lemon, juiced
	Handful coriander to garnish

## What to do:

1. Prepare ingredients as detailed in list above.
2. Heat half the oil in frypan and fry ricotta cubes until browned all over. Remove and set aside on kitchen paper.
3. Add the rest of the oil to the pan. Fry onion along with a grind of salt, until soft and golden.
4. Add garlic, ginger and spices and cook for about 1 minute until spices are fragrant.
5. Add the tomatoes, coconut milk and 1/2 tsp salt and stir gently until combined. Add silverbeet and mix through. Bring to the boil, reduce heat and simmer for about 5 minutes.
6. Return ricotta cubes to the pan and cook very gently until warmed through.
7. Add 1-2 tablespoons lemon juice. Taste and adjust seasoning as needed.
8. Divide between 3 serving bowls and garnish with coriander.