



## Diwali Themed Recipes

**By Mrs Tombs (Catering Manager)**

### **Paneer Butter Masala**

Cubes of paneer cooked in a mildly spiced tomato-based gravy with butter, cream and a hint of fenugreek.

This recipe makes enough for four people

### **Ingredients**

- Rapeseed Oil
- 500g Hard Paneer - cut into 2cm cubes
- 3 tbsp unsalted butter
- 1 large brown onion finely chopped
- 4cm fresh ginger, peeled and grated
- 6 cloves of garlic, peeled and crushed
- 800 g tomato passata
- 1 tbsp kasoori methi (dried fenugreek leaves)
- 1 tsp ground cinnamon
- ¼ tsp ground cloves
- ½ tsp chilli powder
- 2 tbsp honey
- 1 ½ tsp salt
- 250g peas (fresh or defrosted)

- 100ml double cream plus extra for serving

### **Directions**

1. Put a tablespoon of oil into a large lidded frying pan over a medium heat. When the oil is hot add the cubes of paneer and fry for a couple of minutes until golden on all sides, turning regularly. When all sides are golden, remove from the pan and set aside.
2. Put the butter into the same pan over a medium heat, when the butter is melted and hot add the onion and fry for around 10 minutes. When the onion is translucent and turning golden add the ginger and garlic, stir-fry for 2-3 minutes, then add the passata. Place the lid on the pan and cook for 12 to 15 minutes, until reduced to a thick sauce.
3. Add the fenugreek leaves, cinnamon, cloves, chilli powder, honey and salt to the pan, stir to combine and then add the fried paneer, place the lid back on and cook for a further 5 minutes, or until cooked through.
4. Add the peas and cream to the pan and cook for a further 5 minutes.

To serve this dish add a swirl of cream through the curry and serve it with your favourite rice.

### **Shahi Tukra (Indian bread pudding)**

This recipe makes enough for four servings

#### **Ingredients**

- 800mls whole milk
- 5 green cardamom pods
- 2 tablespoons caster sugar
- 12 slices white bread with the crusts cut off
- Oil for shallow frying
- 1 star anise

#### **For the saffron syrup**

- 200 gms caster sugar
- 150mls water
- Generous pinch of saffron
- Handful of dried rose petals for garnish

#### **Directions**

1. Preheat the oven to 180c and butter a baking dish. In a heavy bottom saucepan bring the milk to a boil on a low heat with the green cardamom pods. Simmer for an hour stirring constantly. Add the sugar and let it dissolve. The milk will reduce by half then cool slightly.

2. For the saffron syrup combine all the ingredients and bring to a boil. Crush the saffron slightly with your fingers before adding. Simmer for 7-10 mins until sticky and syrupy.
3. Heat the oil in a frying pan, add the star anise to flavour the oil. Fry the slices of bread until light brown. Do this in batches and drain on kitchen paper.
4. Dip each fried slice of bread in the sugar saffron syrup and lay on the buttered baking dish. Top with most of the cardamom flavoured milk. Bake in the oven for 15 minutes. The bread will soak in the milk and form a crust on top.

To serve, cool slightly and scatter with the rose petals.