



Eid al-Adha Recipes

By Mrs Tombs (Deputy Catering Manager)

We love celebrating cultural days at Greens, and Eid al-Adha is becoming a huge favourite with the team, students, and staff at BGS.

On Wednesday 19th June, the dining hall was adorned with beautiful decorations, lively music, and incredible food. This Eid celebration featured paneer butter masala, an Indian cheese with a texture similar to halloumi – and a creamy mango pudding.

Have a go at making these at home with these recipes.

Ingredients

Paneer Butter Masala

2 teaspoons oil

1 bay leaf

1/2 inch cinnamon stick

3-4 cloves

6-7 large garlic cloves chopped

1.5 inch ginger roughly chopped
1 large onion roughly chopped
3-4 large tomatoes roughly chopped
8pz water
2 tablespoons unsalted butter
1 teaspoon red chilli powder
1/2 teaspoon of garam masala
1/4 teaspoon of cardamom powder
1 teaspoon sugar
1/2 tablespoons tomato paste
3-4 tablespoons cream
250 grams paneer cubed

Method

1. Heat 1 teaspoon of oil in a pan on medium heat. Once the oil is hot, add the bay leaf, cinnamon stick, cloves and saute for a few seconds.
2. Then add the onion, garlic, ginger and saute for 2 to 3s until the onion is translucent.
3. Add the tomatoes and mix. Then add 1 cup of water. Cover the pan and cook on medium heat for 15 minutes.
4. After 15 minutes, remove the pan from heat. Remove the bay leaf, cinnamon stick and cloves.
5. Let the mixture cool down a bit and then transfer to a blender. It's important to let it cool down a bit else it will all blow up from the mixer. Grind the masala to a smooth paste and set aside.
6. To the same pan now add 2 tablespoons butter along with remaining 1 teaspoon oil on medium heat.
7. Once the butter melts, add the red chilli powder and fry for a few seconds. This will give the curry a nice orange-red colour.
8. Then add the ground paste back into the pan along with the garam masala (start with 1/2 teaspoon and add the remaining 1/4 teaspoon at the end only if you feel like the curry needs that extra bit of garam masala), cardamom powder, sugar, salt and tomato paste (if using). Mix well and cook for 1-2 minutes.
9. Then add the cream and mix.
10. Add in the paneer and cook for 2 to 3 minutes on medium heat.
11. Garnish paneer butter masala with cilantro and serve hot with naan or rice!

Mango pudding

Ingredients

60ml water

2 tsp agar agar powder

120ml milk

3 tbsp sugar

120ml condensed milk

240ml mango puree

One mango finely chopped

Method

1. Put the water in a saucepan and sprinkle the agar agar powder over and heat gently on the stove, whisking well.
2. When the mixture starts to thicken add the milk, condensed milk and sugar and heat on a low heat for 2-3 mins.
3. Add the mango puree and mix well and take off the heat. Add half the chopped mango stir.
4. Move the mixture to your serving dishes (ramekins or little glasses work well) or if you want to turn them out put them into individual pudding tins.
5. Place them in the fridge for a min of 2 hours, check they are set by putting a little pressure on the surface of the pudding. If it's firm then it's set.
6. If you have placed them in a pudding tin, dip the pudding tin in hot water being careful not to burn yourself and turn them on to your serving plate.
7. Top your puddings with the remaining mango and a sprig of mint for decoration.