



Coconut Paneer Curry

Prep:	20 mins
Cook:	25 mins
Total:	45 mins
Servings:	8 children plus 1 adult

Ingredients

- 2 tsp whole cumin seeds
- 2 tsp ground coriander
- 2 onions, peeled and diced
- 30g fresh root ginger, peeled and finely grated
- 40g fresh coriander
- 2 tsp turmeric
- 4 tbsp curry powder
- 2 vegetable stock cube
- 250g traditional paneer
- 100g coconut cream, chopped
- Oil

Instructions

1. Cut the paneer into bite-size cubes, cover in boiled water and set aside
2. Cook the diced onions in hot oil with the salt until soft and translucent, then reduce the heat to medium and cook for a further 2-4 min
3. Add the grated ginger and cumin seeds to the pan and cook for a further 1 min
4. Add the ground turmeric, ground coriander, and curry powder to the pan with a tablespoon of oil and a generous pinch of pepper and cook for 2 min.
5. Dissolve the coconut and the vegetable stock in 600ml boiling water to make a coconut stock
6. Add the coconut stock to the pan and cook for a further 6 min allowing the sauce to reduce a little
7. Chop the coriander finely, including the stalks, keeping the stalks and leaves separate
8. Add the coriander stalks to the pan
9. Drain the paneer and add it to the pan
10. Reduce the heat to low and cook for a further 5 min allowing the sauce to thicken a little further
11. Taste and season