

Paneer Bhurji With Tawa Toast

Ingredients

2 tablespoons olive oil
1/2 tablespoon crushed coriander seeds
1/2 tablespoon crushed cumin seeds
1 tablespoon shredded ginger root
1 finely chopped chilli pepper
3 diced shallots
1 finely chopped red pepper
1/2 cup diced tomatoes
2 tubs cottage cheese
1/2 teaspoon garam masala (Indian spice mixture)
1 pinch salt
2 tablespoons chopped fresh coriander
8 slices artisan white bread
Butter

Method

Heat oil in large frying pan. Fry cumin and coriander until they emit aroma. Add ginger and chilli pepper. Add the shallots and cook until translucent. Add chopped pepper and tomato. Cook until tomatoes soften. Add cottage cheese, garam masala, and salt. Stir, lower heat, cover, allow to cook for another 10 minutes. Uncover and check how much moisture crumbled paneer still retains. If still soggy, increase heat and evaporate excess moisture. Transfer to serving dish, garnish with fresh coriander.

Butter one side of slices of bread. Heat the cast iron griddle. Place buttered side down and toast until buttered side is golden brown. Serve toast with the warm paneer.