

## Paneer Madras

### Ingredients:

- 1 onion (100g), finely chopped
- 1 tablespoon vegetable oil
- 1 small green chilli (5g), deseeded very finely chopped (optional)
- 1 clove garlic, crushed
- 3 tablespoon hot curry paste (use a medium paste if a milder curry is required)
- 1 teaspoon (2g) cornflour
- 300ml Passata
- 227g (1 pack) Paneer, cut into small cubes
- Salt and black pepper to season
- 1-teaspoon (0.5g) dried coriander leaf, or 1 tablespoon chopped fresh leaves



### Method

- 1) Fry onions in oil until soft, add chili and garlic fry for a further minute.
- 2) Add curry paste and fry for 3 minutes.
- 3) Add the Passata and cornflour and bring to the boil, simmer for 5 min.
- 4) Add the Paneer and coriander. Freeze or chill at this stage.
- 5) Defrost if frozen and bake at 180°C for 20-25 min.