



Spinach Malfatti* (OP W)

Serving: 1

Veg

Ingredients

- -For The Spinach Dumplings
- -1 cup finely chopped spinach (palak) leaves
- - $\frac{1}{4}$ cup crumbled paneer (cottage cheese)
- -1 tsp chopped green chillies
- -2 tbsp husk
- -salt to taste
- -For The Tomato Sauce
- - $\frac{1}{4}$ cup fresh tomato pulp
- -1 tsp olive oil
- -3 tbsp finely chopped spring onions whites and greens
- -1 tsp dry red chilli flakes (paprika)
- - $\frac{1}{4}$ tsp chilli powder
- -1 tsp sugar) optional)
- -salt to taste
- -For The Topping
- - $\frac{1}{2}$ tsp grated paneer (cottage cheese)

Preparation Method

- ---For the spinach dumplings
- -Squeeze out all the excess water from the spinach and place them in a deep bowl.
- -Add all the other ingredients and mix very well.
- -Divide the mixture into equal portions and roll each portion into a round.
- -Place dumplings in a steamer and steam for 5 to 7 minutes.
- - Keep aside
- ---For the tomato sauce
- -Heat the olive oil in a broad non-stick pan, add the garlic and spring onions and sauté on a medium flame for 1 minute.
- -Add the fresh tomato pulp, chilli flakes, chilli powder, sugar, salt and $\frac{1}{4}$ cup of water, mix well and cook on a medium flame for 3 to 4 minutes, while stirring - occasionally. Keep aside.
- -How to proceed
- -Place the prepared tomato sauce in a serving plate, place steamed dumplings over it and finally sprinkle $\frac{1}{2}$ tsp of paneer evenly over it.
- -Serve immediately.