

SPINACH DUMPLINGS WITH TOMATO AND FENUGREEK SAUCE

SERVES 4

You certainly won't find spinach dumplings in India. The nearest thing is kofta, which are usually balls of minced lamb but which can be made with mashed vegetables. The tomato and fenugreek sauce, though, is typically Punjabi.

To make the dumplings, put the paneer, grated potato, spinach, ginger, chillies, salt and ajowan seeds in a bowl and mix well with a wooden spoon. Divide the mixture into 12 balls, the size of golf balls.

For the batter, put the flour, ajowan and salt in a bowl and make a well in the centre. Gradually stir in the water until you have a smooth, thick batter. Spread the shredded spinach out on a baking tray. Dip the dumplings in the batter and then roll them in the spinach to form a good coating.

For the sauce, put the tomatoes in a large pan and cook over a medium heat until they begin to soften. Pour in the water,

Wine to accompany this recipe

AUSTRALIAN SAUVIGNON BLANC
The minerality of the spinach and the grassiness of the fenugreek will be matched by the intense citrus flavours of an *Australian Sauvignon Blanc*.

then add the garlic, ginger, cardamom pods, cloves and bay leaf. Bring to the boil and simmer until the tomatoes have completely disintegrated. Pass through a sieve into a clean pan, add the chilli powder and simmer for 10–15 minutes, until slightly thickened. Add the butter a little at a time, stirring constantly. When the sauce turns glossy, add the cream and simmer for 2–3 minutes. Stir in the salt, fenugreek and garam masala, then taste and add the sugar if necessary.

Heat some oil in a deep-fat fryer or a deep saucepan. Add the dumplings and fry for about 1½ minutes, until crisp and golden. Drain on kitchen paper and serve with the sauce.

250g/9oz/2¼ cups paneer cheese, grated
2 large potatoes, boiled until tender, then peeled and grated
100g/4oz/2 cups fresh spinach leaves, finely shredded
2.5cm/1 inch piece of fresh ginger, finely chopped
2 green chillies, chopped
1 teaspoon salt
½ teaspoon ajowan seeds
oil for deep-frying

For the batter:

100g/4oz/1 cup gram (chickpea) flour
¼ teaspoon ajowan seeds
½ teaspoon salt
150ml/¼/2/3 cup pint water
150g/5oz/2½ cups fresh spinach leaves, finely shredded

For the tomato and fenugreek sauce:

1kg/2¼lb tomatoes, cut in half
125ml/4fl oz/½ cup water
2 garlic cloves, peeled
2.5cm/1 inch piece of fresh ginger, crushed
3 green cardamom pods
5 cloves
1 bay leaf
2 teaspoons mild red chilli powder
75g/3oz/⅓ cup butter, diced
100ml/3½fl oz/scant ½ cup single cream
1 teaspoon salt
¼ teaspoon crushed dried fenugreek leaves
¼ teaspoon garam masala
a pinch of sugar (optional)

