

Recipe of the Month

May 2016



PALAK PANEER

Courtesy of Narmada Winery, Amissville, VA
(This recipe appeared in *Saveur Magazine*)

7 oz paneer (Indian-style fresh cheese)
8 cups milk
½ cup lemon juice
6 tbsp ghee (clarified butter) or canola oil
4 cloves garlic
1 1" piece of ginger, peeled and chopped
1 serrano chili, stemmed and chopped
6 cups finely chopped spinach
Kosher salt to taste
6 tbsp heavy cream
½ tsp garam masala
¼ tsp cayenne pepper
Rice



For the cheese:

Heat ghee in a nonstick skillet over medium heat. Working in batches, add cubed cheese and fry until golden brown, about 6 minutes. Using a slotted spoon, transfer cheese to a plate and set aside. Reserve skillet with ghee.

For the spinach:

Place garlic, ginger, chiles and ¼ cup water into a blender and puree into a smooth paste. Return skillet with ghee to stove and heat over medium-high heat. Add ginger-garlic paste and cook til fragrant, about 30 seconds. Add spinach and salt to taste and cook, stirring often, until spinach wilts, about 1 minute. Reduce heat to medium-low, cover and cook, stirring often, until spinach is very soft, about 15 minutes. Stir in cream, garam masala, and cayenne.

Add cheese to skillet, cover and continue cooking until liquid thickens and spinach is soft, about 15 minutes. Service with rice.

Wine Suggestion:

Narmada Mom is our signature wine: refreshingly fruity with ripe notes of pineapple, pear, lime and kiwi that lead into a silky, feather-light finish. Perfect with this spicy, creamy dish!