



Green Tomato Curry with Paneer

serves 6

- 2 pounds green tomatoes
- 1 pound fresh paneer
- 2/3 cup ghee for frying
- 1/2 cup roughly chopped garlic
- 3 tablespoons peeled & roughly chopped ginger
- 3 cups diced onion
- 3-4 cups water
- 2 tablespoons minced serrano chile
- 3 brown cardamom pods, smashed
- 2 cloves
- 1 teaspoon turmeric
- 1 teaspoon spicy pimentón
- 1 1/2 teaspoons sea salt, or to taste

Roughly chop the tomatoes and set aside. Combine the garlic and ginger in a mortar with a pinch of salt and use the pestle to grind it into a paste.

Slice the paneer into rectangles 1/2 inch thick and about 1 by 2 inches. Place a large heavy skillet over medium heat and fill with 1/4 inch ghee. Add paneer slices without overlapping (cook in batches if necessary), turning once with a spatula, until browned on both sides. Lift out, letting ghee drain off, and place on a plate.

Measure out 1/3 cup ghee from the pan and pour into a large, heavy nonreactive saucepan. Heat over medium-high heat, then add the garlic-and-ginger paste, lower the heat to medium and stir-fry for about a minute. Add the onion and cook, stirring frequently, until very soft and lightly colored, 10-12 minutes. Add the chile, cardamon, cloves, turmeric, pimentón and salt and cook for another 2 minutes. Stir

in the tomatoes, then add 3 cups water. The mixture should be very liquid; if not add more water. Bring to a boil over high heat. Lower the heat to maintain a steady simmer and cook for about an hour, stirring occasionally to prevent sticking. You may have to lower the heat halfway through the cooking as the mixture thickens.

Add the paneer to the sauce and simmer for another 30 minutes. Taste and adjust the seasoning if necessary.