



Recipes

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Indian Spinach & Cheese Press

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 12" Garlic Herb Wraps (10252)

4 1/2 lbs. Sautéed Spinach , seasoned , liquid pressed out , held warm

House-Made Paneer Cheese , see related recipe

2 1/4 lbs. Yellow Onions , sliced , seasoned and caramelized

Tomato-Garlic Chutney , see related recipe

Directions:

1. For one order; pre-heat a griddle or a large non-stick skillet. Place 6 oz. of spinach on one half of a Mission® Garlic Herb Wrap, next add 4 oz. fresh cheese, 3 oz. caramelized onions. Fold over to form a half-moon shape, toast on the pre-heated griddle or skillet on both sides until crisp.
2. Cut into 3 or 4 equal triangle pieces and serve with a 3 oz. of tomato-garlic chutney in a ramekin for dipping. Repeat for remaining wraps.



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House-Made Paneer Cheese

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/8 tsp. Saffron

1/2 oz. Fresh Ginger , peeled and rough chopped

1/4 gallon Whole Milk

7/8 fl. oz. Fresh Lemon Juice

Fine Sea Salt , to taste

Directions:

1. Place saffron and ginger on small piece of moistened cheese cloth and tie into a pouch using a long piece of butchers twine leaving enough twine available to tie the end onto the handle of a large stock pot.

2. Place milk in the stock pot and heat over medium heat, stirring occasionally to prevent sticking, until it's just below a boil. Take off the heat. Add lemon juice, tablespoon by tablespoon, stirring with a rubber spatula after each addition. After the 20-21st tablespoon, the curds will separate out and float on the surface. Keep stirring the milk for several minutes then set aside.

3. Moisten another large piece of cheesecloth and place over a large sieve. Pour in the milk mixture. Allow the curds to drain completely. Pull the cloth tightly around the curds and squeeze out any excess liquid, let the cheese rest for 30 minutes. Remove cheese and sprinkle generously with sea salt while crumbling into smaller pieces. Reserve in an air tight container under refrigeration for up to 3 days.



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Tomato-Garlic Chutney

Prep Time: 10 Minutes

Cooking Time: 13 Minutes

Serves 1

Ingredients:

1/6 fl. oz. Sesame Oil

2/3 oz. Yellow Onion , diced

1/3 each Serrano Pepper , seeded and rough chopped

2/3 each Whole Garlic Cloves , minced

1/6 oz. Fresh Ginger , peeled and minced

1 each Fresh Red Tomatoes , small diced

1/8 tsp. Salt

1/8 tsp. Black Mustard Seeds

Directions:

1. Heat a large skillet over medium-high heat. Add sesame oil, onions, chilies, garlic and ginger and stir-fry for 4-5 minutes, until onions are softened. Add diced tomatoes, salt and mustard seeds, cook another 5-7 minutes, stirring until tomatoes are softened.

2. Transfer mixture to a blender or food processor and pulse 2-3 times, the chutney should still have a chunky consistency. Reserve warm or at room temperature for assembly.