

# SAAG PANEER

*Saag is a common dish on every Indian buffet across the U.S. and is made with boxes of frozen spinach for the most part traditionally it is made using a variety of spicy greens such as mustard, radish and turnip greens and served almost as a sauce condiment. Feel free to use any variety of greens that you have on hand and adjust the amounts of spice and powders to your liking. This recipe also utilizes whey that is normally discarded in the cheese making process and so makes for a very flavorful and efficient dish. Try your hand at making a fresh cheese such as this with local, non-homogenized milk for the best results and freshest flavor.*

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## Ingredients

(overnight recipe)

1 Quart Milk

3 Tablespoons Lemon Juice

1 bunch Turnip Greens

1 bunch Mustard Greens

1 bunch Radish Greens

(total 1 ½ pounds greens)

½ ounce Garlic

½ ounce Ginger

½ ounce fresh Chili

3 Tablespoons Grapeseed Oil, divided

½ teaspoon Turmeric

1 teaspoon Garam Masala

2 Cups Whey

Salt

## Directions

To make Paneer:

Prepare a strainer lined with cheesecloth set over a large bowl to pour in the curds and strain off the whey- the whey will be used to cook the greens. Heat milk over medium-low temperature in a saucepan to 85F stirring continuously. Add lemon juice a tablespoon at a time whilst stirring gently until soft curds begin to form. Reduce heat to low and allow curds to form into a mass. When whey is apparent and most solids have formed, gently pour into strainer and sprinkle with 1 teaspoon salt. Use spatula to gently combine the salt and curds together. Allow to drain for 90 minutes before gathering up the cheesecloth corners and folding up the cheese into a flat disk. Place the cheese between 2 plates and add a weight (such as a can of food or 2) and allow to press excess liquid out overnight in refrigerator. Reserve whey in a separate container.

For Saag:

Wash greens thoroughly, remove tough stems and chop roughly. Make a paste with ginger, garlic and chili in a mortar & pestle or small food processor combined with 1 Tablespoon of oil & 1 Tablespoon water. In a Dutch oven heat 2 Tablespoons oil over medium heat and add turmeric and paste. Fry until fragrant, about 30 seconds, and then add Garam Masala and greens. Stir to combine coating the greens with seasoned oil before pouring in 1 ½ Cups reserved whey. Bring to a simmer, cover with a lid and cook for 15 minutes. At this time use an immersion blender to puree the greens, but not so that it is a sauce but has a little texture- add a little more whey if needed. Return to heat and cook until the mixture is thick and resembles a spinach dip. Cut Paneer cheese into ½ inch cubes and stir into the Saag until warmed through. Serve warm with rich foods such as Madras Lamb Curry, Basmati rice and Naan or flatbread.