



Recipe name:

Paneer Pineapple Jalapeño Bruschettas

Recipe description:

A tangy and spicy appetiser made with grated paneer lightly sautéed with cumin seeds and ginger, mixed with pineapple and jalapeños and topped with Indian chaat masala. Garnished with crunchy red pickled onions, toasted garlicky crushed peanuts and coriander leaves.

Prep Time

20 minutes

Cook Time

10 minutes

Serves:

4-6

Made with:

PEPPADEW® Jalapeño Mild Halves

Course:

Starter / Lunch

Occasion:

BBQ / Dinner Party / Quick & Easy / Family Recipes / Party Food

Ingredients:

- 200g paneer
- 1 tsp cumin seeds
- Drizzle olive oil
- 1 tsp fresh ginger
- 1 tin pineapple cubes
- 2 red chillies
- 2 PEPPADEW® Jalapeño Peppers – Mild Halves
- ½ tsp chaat masala
- Salt, a pinch

Garnish

- 1 red onion
- Vinegar
- A handful of coriander leaves
- 2 tsp gochugaru flakes (Korean chilli flakes)
- 4 tbsp peanuts
- Garlic powder

For the bruschettas

- Sourdough bread or ciabattas

Method:**Preparation**

1. Cut the bread into squares, toast, and set aside.
2. Slice the red onions and soak in vinegar.
3. Grate the paneer, finely chop the pineapple and coriander leaves, and grate the ginger.
4. Toast the peanuts and pound coarsely. Mix with garlic powder.

Cooking

1. Heat oil in a pan, add cumin seeds, when they crackle add the ginger followed by the grated paneer, sauté for 3-4 minutes, Add salt, chaat masala and mix well. Take the pan off the flame.
2. Now add the finely chopped pineapple pieces to the paneer. Add the PEPPADEW® Jalapeño Peppers – Mild Halves. Mix well.
3. Make the bruschettas: take the toasted bruschetta, put some olive oil, spread the paneer mix. Garnish with chopped coriander leaves, pickled red onions, gochugaru flakes and crushed peanuts. Enjoy!