



Garam Masala Dumplings

For the sauce:

1 T olive oil
6 cloves garlic, minced
2 shallots, finely chopped
2 c water
1 t salt
2 c whole garam masala
1 cheesecloth
1 c cashews, soaked in cold water (6-12 hours)
1/2 c almond milk
2 T ground garam masala
8 oz. paneer

For the sauce:

Heat the olive oil over medium-high heat, sauté the shallots until soft and translucent (3-5 minutes). Next add the garlic and sauté until aromatic (1 minute or less). Add 2 cups of water, 1 t salt to the pot. Continue to heat over medium-high heat. While the water is heating, place the whole garam masala mix into a cheesecloth and tie closed. Place the cheesecloth into the pot with the water and bring to a boil. Reduce the heat and simmer for 45 minutes.

In the meantime, place the soaked cashews into the food processor with the almond milk and puree until creamy. After the 45 minutes are complete, remove the cheesecloth with the garam masala from the pot and discard. Add the cashew cream to the remaining stock and return to a low boil. Mix in 2 tablespoons of ground garam masala and the paneer (cut into 1/2-inch cubes). Lower the heat to a simmer and stir until blended and warm throughout.

For the dumplings:

Boil the potatoes for 30-40 minutes. Remove and let cool before peeling. Add the potatoes, all-purpose flour and cilantro to the food processor. Blend until smooth. Bring a large pot of water to a boil. Then cover a surface and hands with flour and spoon out golf ball size amounts of the potato mixture and roll into balls. Place dumplings into boiling water and cook until they float. Drain the dumplings and set aside and keep warm.

In another pot, heat canola oil for frying. Then roll the hot dumplings in chickpea flour and fry until golden brown. Drain before serving. Serve dumplings hot and topped with warmed paneer sauce and pumpkin seeds.

