

## Broccoli and Spinach Soup with Cocos Milk and Paneer

For 4 people

### Ingredients

- Onion small ½
- Garlic 4 cloves
- Oil ½ sp + 1 sp
- Cocosmilk 300 gm
- Water 2 dl
- Broth 1 cube
- Broccoli 1 medium
- Spinach 50 gm
- Lime Juice 2 tsp
- Paneer 50 gm (or Halomi)
- Fresh Chilli – Red (not too hot)



1. Cut broccoli & Spinach in small pieces and boil them until tender. Cool them and make paste with hand held blender.
2. Peel and cut onion and garlic in pieces.
3. Fry lightly in oil with little chilli.
4. Add Cocos Milk, water, broth cube, broccoli puree and spinach puree and cook for few minutes.
5. Add lime juice. salt and peppar can be added if needed.
6. Cut small paneer in small pieces and fry them in little oil till light golden in color.

At the time of serving add paneer pieces on the top of soup. Enjoy.