



Pav Bhaji Fondue



Ingredients:

- Fortune Sunflower Oil 1 tbsp
- Butter 1 tbsp
- Cumin seeds 1 tbsp
- Chopped onion ¼ cup
- Chopped capsicum ¼ cup
- Green peas (boiled) ¼ cup
- Cauliflower (boiled) ¼ cup
- Boiled and mashed potatoes 1 cup
- Red chili paste 2–3 tbsp
- Tomato puree ½ cup
- Pav bhaji masala 2 tbsp
- Salt to taste
- Garlic paste 1 tbsp



- Cheese 1 cup
- Chopped fresh coriander 2 tbsp
- 1 loaf of pav (Indian bread buns)

Steps

- **Technique in focus #1:** Add oil to butter so that the butter does not burn.
- Set a deep pan on medium heat, add Fortune Sunflower Oil and some butter.
- Once the oil is heated add cumin seeds and let it release its aroma.
- Now add in the chopped onions and sauté until translucent. Now add the chopped capsicum, boiled green peas, boiled cauliflower, boiled and mashed potatoes, red chili paste and give it a nice stir. Let it cook for 2–3 minutes.
- Now add the tomato puree and cook for 8–10 minutes stirring occasionally.
- Now add pav bhaji masala, salt to taste and the garlic paste and cook for 2–3 minutes.
- Lower the heat and using a hand blender blend the pav bhaji to a paste.
- **Technique in focus #2:** Now switch off the heat, add grated cheese and stir slowly to incorporate the cheese into the pav bhaji. Do not over mix or do not over heat otherwise the cheese will split.
- While cooking the pav bhaji, cut pav into small cubes.
- Preheat oven at 200 °C and toast the pav for 7–8 minutes or until crispy.
- Serve the pav bhaji fondue immediately in a fondue set and garnish with chopped onions and freshly chopped coriander. Dip the toasted pav with the help of a skewer and enjoy the pav bhaji fondue.