

Tomato and paneer loaf

Dry ingredients

200 grams of all purpose flour
1 1/4 teaspoon of salt
3 teaspoon of baking powder
1/2 tsp bicarb of soda
1 tablespoon of dry fenugreek leaves

Wet ingredients

100 ml of vegetable oil
100 ml or natural yogurt
100 gm grated Paneer cheese
1 finely chopped tomato
Handful of fresh coriander with stalks
2 large eggs
1 fresh chili

Mix all wet ingredients together

Mix wet and dry together with spatula

Add to

Greased loaf tin with baking parchment

Cook 350 F for 45 minutes