

## PAV BHAJI FONDUE

### Ingredients

5-6 brun *pav* or any crusty bread, cut into bite sized pieces and toasted  
1 medium green capsicum, finely chopped  
2 medium potatoes, boiled, peeled and mashed  
1 cup grated mozzarella cheese  
½ cup grated processed cheese  
2 tablespoons butter + for topping  
1 tablespoon oil  
2 medium onions, finely chopped  
1 tablespoon ginger-garlic paste  
2 medium tomatoes, finely chopped  
1 cup tomato puree  
Salt to taste  
1½ teaspoons red chilli powder  
2 tablespoons *pav bhaji* masala  
½ tablespoon red chilli paste  
1 tablespoon chopped fresh coriander leaves + for garnishing

### Method

1. Heat butter and oil in a non-stick pan. Add onions and sauté till translucent.
2. Add ginger-garlic paste, mix and sauté for a minute. Add tomatoes, tomato puree and salt, mix well and cook till the tomatoes turn soft and pulpy.
3. Add chilli powder and *pav bhaji* masala, mix well, cover and cook for a minute. Add chilli paste and a little water and mix. Cover and cook till oil separates.
4. Add capsicum, mix well and cook for a minute. Add potatoes, mix and cook for a minute.
5. Add salt and coriander leaves, mix well and cook for a minute. Add 1 cup water, mix and cook for 5 minutes.
6. Switch the heat off and mash the mixture with a hand blender. Add water as required to adjust consistency.
7. Heat another non-stick pan, add the prepared *bhaji*. Add mozzarella cheese and processed cheese and mix till the cheese melts.
8. Transfer the prepared cheese *bhaji* in the fondue pot, top with butter, garnish with coriander leaves and serve immediately with the *pav* pieces.