

Bhaji Minestrone Soup by Chef Himanshu Saini | Tresind Dubai

- Serves: 2

Ingredients:

- 30g roasted vermicelli
- 2 tbsp butter
- 1 tbsp oil
- 1 tbsp cumin seeds
- 2 tbsp ginger & garlic paste
- ¾ cup finely chopped onions
- ½ cup chopped capsicum
- ½ tsp degi mirch powder
- 1 ½ cups finely chopped tomatoes
- 1 ½ tbsp pav bhaji masala
- 2 tsp chilli powder
- Salt to taste
- ½ cup boiled and lightly mashed green peas
- 1 ½ cups boiled, peeled and mashed potatoes
- ½ cup boiled mashed carrots and French beans
- 2 tbsp finely chopped coriander
- 1 tbsp cream cheese (for pav)
- Pav (white bread rolls)

Method:

For the pav

1. Cut pav lengthwise into slices like toasts.
2. Heat a non-stick pan, add 2 tsp of butter and place pav toasts on it.
3. Cook on a medium flame till they turn light brown and crisp on both sides.

4. Mix chilli powder in cream cheese and spread it on the pav toasts, garnish with peas and chopped onion and coriander.
5. Add a couple of pieces of feta if desired, as in the picture.

For the bhaji minestrone soup

1. Heat the butter and oil in a *kadhai* (cast iron wok) and add the cumin seeds.
2. When the seeds crackle, add the ginger garlic paste and sauté on a medium flame for 1 to 2 minutes.
3. Add the onions and sauté for 3 to 4 minutes, while stirring occasionally.
4. Add the capsicum and mashed vegetables and sauté for 1 minute.
5. Add the tomatoes and cook for 3 to 4 minutes, mash well using a potato masher.
6. Add the salt, pav bhaji masala, chilli powder and cook for another 2 minutes.
7. Add the green peas, potatoes, mix well and cook along with 2 cup of water for 1 to 2 minutes, while mashing it with the help of a masher.
8. Add the coriander, mix well and cook for 1 minute.
9. Strain the bhaji with a fine sieve to get a tomato soup-like consistency. Adjust the seasoning and serve with toasted vermicelli and the chili cheese pav toast.