

# CEZARS NEWS

Monthly News From Cezars Kitchen & Cezars Cafe

Edition No.38

November 2021



## IT'S WORLD CHILDRENS'S DAY!

In November, we will be celebrating World Children's Day! On the 19th of November, we will giving a special treat to all students that pre-order or purchase lunch from our cafeteria. Mark your calendar and don't miss out the chance to get your free snack from us!

## THANKSGIVING DAY SPECIAL

On 25th November, join us for a feast to celebrate Thanksgiving Day! On this day, we will be serving special Thanksgiving menu at our cafeteria. Kindly communicate with your local cafeteria staff for further information on the menu and ordering.



## NOVEMBER 2021

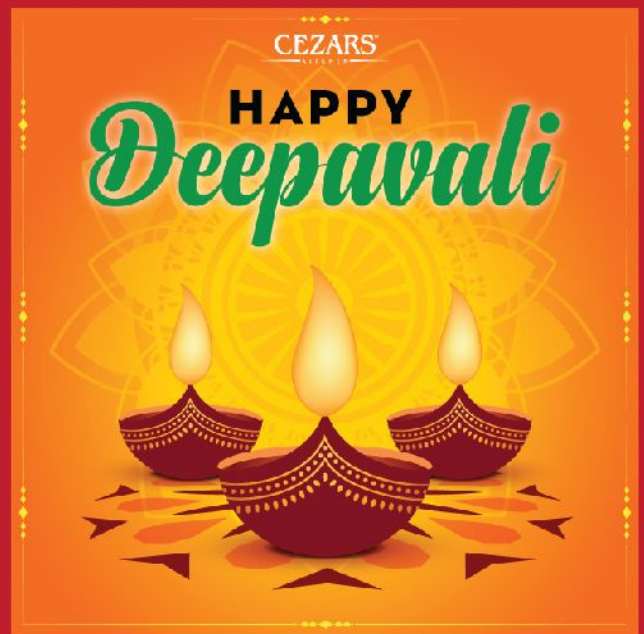
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### EVENTS

- 4 November - Deepavali
- 19 November - Children's Day
- 25 November - Thanksgiving Day

# HAPPY DEEPAVALI

The Festival of Light is finally here! Deepavali is one of the major festivals that is celebrated by Hindus across the globe. On this day, family and friends will get together for prayers and having great food. Wishing you & your family have a blessed Deepavali from our global family at Cezars Kitchen!



## RECIPE OF THE MONTH: PALAK PANEER

### Ingredients:

- 500g Spinach
- 20g Tomatoes
- 50g Garlic
- 20g Ginger
- 10g Green chili (Optional)
- 20ml Olive oil
- 80g Onion (Finely chopped)
- 100ml Water (As needed)
- 5g Garam Masala (Optional)
- 100ml Heavy cream
- 300g Cottage cheese (Cut into cubes)
- Salt (To taste)
- Lemon juice (To taste)

### Directions:-

1. In a pot of boiling water, add spinach and a bit of salt. Blanch the spinach leaves until wilted.
2. Take the spinach out and put them in ice-cold water. This will help the leaves in retaining their green color.
3. In a blender, add the blanched spinach along with tomato, garlic, ginger, and green chili until it becomes a smooth paste. Then, set aside.
4. Heat a pan on medium heat. Once hot, add oil, garlic and onions. Sauté for a few minutes until it starts changing colour, soft and translucent.
5. Then, add the spinach paste and mix well. Add water (if necessary).
6. Cover the pan and let it cook for 10 minutes on medium heat. The spinach will bubble a lot. Stir it regularly to avoid sticking at the bottom.
7. Once the spinach is cooked, add the garam masala and salt. Mix and cook for 1 minute.
8. After that, add the heavy cream and mix it well.
9. Finally, add the cottage cheese and lemon juice.
10. Palak paneer are ready to be served while it's hot with naan bread or rice.



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KITCHEN