

# Recipe- Chilled Dry Fruit Milk

## Chilled Dry Fruit Milk

### Ingredients

Milk 1 liter

Sliced Almond 1 tbsp

Sliced Pistachio 1 tbsp

Saffron 1 pinch

Green Cardamom Powder 1 tsp

Crushed Black Pepper 0.5 tsp

Sugar 3 tbsp

### Method

- Take milk in a heavy bottom or non stick pan.
- Let it boil on high flame.
- Once milk starts boiling turn the flame to low.
- Partially cover the pan and keep stirring at regular intervals.
- When milk is reduced to 3/4 add cgsliced almond and pistachio.
- Soak saffron in a tbsp of cold milk and add to the milk mix well.
- Add sugar and let it cook for further 15 minutes on low flame.
- Keep stirring and scrapping the side at regular intervals.
- When milk is reduced to half, switch off the flame and pour the milk in an airtight container.
- Cap the container when milk is at room temperature
- Serve chill.

### Tips

Keep stirring and scrapping the side at regular intervals

otherwise milk might burn.

Refrigerate only when milk is at room temperature.

Adjust sugar as per your taste.

**“Be Vegetarian be Happy”**

**“Live and Let Live”**