

Recipe- Kesar Pista Kulfi

Melt in Mouth Kesar Pista Kulfi
(Eggless also Gelatin free)

Ingredients

Milk 1 liter

Sliced Pistachio 1 tbsp

Sliced Almond 1 tbsp

Saffron 1 pinch

Green Cardamom Powder 1 tsp

Whip Cream 1 bowl

Sugar 4 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.
- sliced 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.
- witch off the flame and let it cool down to room temperature.
- Refrigerate for around one hour.
- Add whipped cream and beat with hand mixer on high for 4-5 minutes.
- Refrigerate for another 1 hour.
- Beat again for 4-5 minutes on high with a hand mixer.
- Pour in to the ice cream molds or in any air tight container.
- Deep freeze for at least 3-4 hours.
- Now before serving remove from freezer and keep in refrigerator for 15 minutes.
- This will help easy scooping with a creamy texture.
- Garnish with some sliced almond, pistachio and saffron.
- Serve chill.

Tips

Keep stirring and scrapping the side at regular intervals otherwise milk

might burn.

Refrigerate only when milk is at room temperature.

For the smooth creamy texture keep ice cream in refrigerator from deep freezer for 10-15 minutes before serving.

Adjust sugar as per your taste.

“Be Vegetarian be Happy”

“Live and Let Live”