

Mango Kulfi

INGREDIENTS

2 cups cashews

2 cups almond milk

1 1/2 cups of mango puree

1 tsp cardamom powder

1 tsp of vanilla extract

3/4 to 1 cup sugar, powdered

Kulfi moulds and sticks

METHOD

1. Soak the cashews in the almond milk for about 30 minutes.
 2. Add the cashews, almond milk and all other ingredients to a powerful blender.
 3. Blend until the mixture is very smooth and then pour it into kulfi moulds to freeze.
 4. About halfway through, pierce each mould with a kulfi stick. Continue to freeze.
 5. To unmold, dip the kulfi mold in slightly warm water or rub it between your hands for a few seconds.
 6. Slide the Kulfi out and serve immediately.
-
-
-