

Srikhand

INGREDIENTS

Large pinch Saffron (Kesar)

1 kg Yogurt

1/3 cup sugar

2 tbsp warm milk

A pinch nutmeg powder

1/4 tbsp Green cardamom powder

5-6 Almonds, blanched, peeled and sliced

8-10 Pistachios, blanched, peeled and sliced

METHOD

1. Tie the yogurt in a piece of muslin and hang it overnight over a bowl, in a refrigerator, to drain.
 2. Transfer the drained yogurt into a bowl. Add the sugar substitute and mix well.
 3. Soak the saffron in warm milk, cool and add to the yogurt mixture. Mix well.
 4. Add the nutmeg powder and cardamom powder; mix well and chill in the refrigerator.
 5. Serve chilled, decorated with the almonds and pistachios.
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