

Choco Roll

Ingredients:

- 1 tin **Amul Mithai Mate**
- 1,5 cups grated coconut
- 1 cup crushed Marie biscuits
- 3/4 cups crushed nuts
- 1/2 cup Amul Cooking Chocolate

Method:

- Mix all the ingredients and **Amul Mithai Mate**. Form into a roll.
- Wrap with cling film and put it in the fridge for 1 hour before cutting into slices.
- Served with good helping of Amul Fresh Cream.

Misti Doi

Ingredients:

- 16 oz yoghurt
- 14 oz **Amul Mithai Mate**
- 12 oz evaporated milk

Method:

- Mix the **Amul Mithai Mate** and yoghurt well.
- Heat the evaporated milk a little, remove from the stove, let it cool properly and then mix it with the **Amul Mithai Mate** and yoghurt mixture. Mix well.
- Pre-heat oven for 5 minutes. Bake the mixture at 225°F for 45 minutes upto 1 hour.
- The top thickens and becomes red in colour.