

# Vermicilli Payasam

## Ingredients:

- Vermicilli
- **Amul Mithai Mate**
- 1/2 tsp ghee
- Cashewnuts and raisins
- 1 litre Amul Milk

## Method:

- Fry the vermicilli in ghee until it turns a beautiful brown and keep aside.
- Empty the contents of the **Amul Mithai Mate** into a vessel and dilute it. Add the milk.
- Let this boil.
- Once it starts to boil add the vermicilli and keep stirring till it is cooked.
- Roast a few cashews and raisins and then add it to the cooked kheer.
- Serve it refrigerated or piping hot.

# Chocolate-Walnut Spread

## Ingredients:

- 1tbsp butter
- 4 tbsp cocoa
- 1 tin **Amul Mithai Mate**
- 4 pieces walnut

## Method:

- Melt butter over gentle heat.
- Mix 1 tin of **Amul Mithai Mate** and cocoa.
- Add walnuts.
- Cool and keep in bottles.