

Chocolate Fudge with Nuts

Ingredients:

- 1 cup Amul Butter softened
- 8 cubes of Amul pasteurised processed cheese
- 5 cups confectioners' sugar
- 1/2 cup cocoa
- 1 cup **Amulya Dairy Whitener**
- 1/4 cup coconut
- 1/4 cup coarsely chopped cashewnuts, badam and pista

Method:

- In a large saucepan over medium heat melt butter and cheese cubes together, stirring frequently.
- Remove from heat.
- Sift together confectioners' sugar and cocoa add to cheese, mixing well.
- Stir in **Amulya Dairy Whitener**, coconut and nuts.
- Turn into a pan. Chill until firm and cut into squares and serve.

Option:

- Can also be prepared without coconut.

Cheese Custard

Ingredients:

- 250g cheese
- 4 tbsp **Amulya Dairy Whitener**
- 4 tbsp sugar
- 1 (small size) apple
- 1 (small size) pomegranate (anardana)
- 2 - 4 cherries
- 1 tsp cardamom (green) powder
- 5g sultana (kind of small seedless raisin)
- 5g grated Badam (Almond)
- 5g grated Pista (Pistachio)
- 2 tsp rose water

Method:

- Put cheese, sugar and **Amulya Dairy Whitener** into a jar and blend together for 3 minutes into a fine paste.
- Remove the mixture from the jar.
- Cut apple and cherry into small pieces, shell pomegranate, fry sultana and keep aside.
- Pour the ground paste into a serving dish.
- Add apple, cherry, pomegranate, cardamom powder and rose water into it and mix them properly.
- Pour 4 - 6 tbsp into a bowl and sprinkle grated badam, grated pista and fried sultana on top.
- Set under refrigeration for half an hour before serving.