

Sitafal Firni

Ingredients:

- 1 cup **Sagar Skimmed Milk Powder**
- 4 tbsp rice flour
- 4 - 6 tbsp sugar
- 1 1/2 cups custard apple (sitafal) pulp, deseeded

Method:

- Make a smooth paste using the rice flour and 1/2 cup of water and **Sagar Skimmed Milk Powder**.
- Mix this in the remaining mixture of **Sagar Skimmed Milk Powder** and water with sugar and bring to a boil over a medium flame, stirring continuously.
- Simmer for 5 - 10 minutes till the mixture thickens and the rice flour is cooked.
- Cool completely and add the custard apple pulp.
- Mix well and chill for 3 - 4 hours.
- Serve chilled.

Monaco Cheese Rolls

Ingredients:

- 1/2 cup paneer
- 1 cup crushed Monaco biscuits
- 5 tbsp **Sagar Skimmed Milk Powder**
- 1 tbsp flour
- 1 chopped onion
- 6 - 8 cashewnuts
- 1 tbsp butter
- Salt, pepper and chilli powder to taste
- Extra Monaco crumbs

Method:

- Fry flour, onion and chopped nuts. Add **Sagar Skimmed Milk Powder** with warm water.
- Stir till thick.
- Remove from fire and blend in paneer, salt, pepper chilli powder and Monaco crumbs.
- Mix well and keep for 1 hour in fridge.
- Shape 10 - 12 rolls.
- Roll in extra crumbs and fry till done.