

Bread Butter Pudding

Ingredients:

- 2 sliced French bread
- 100g sugar
- 1 litre milk
- 50g corn flour
- 60g **Amul Butter** melted
- 50g raisins
- 50g walnuts
- 5ml vanilla essence
- 100g sugar

For the caramel sauce:

- 25g **Amul Butter**
- 50g fresh cream
- 12g liquid glucose
- 20g sugar

Method:

- Caramelize the sugar and pour it into a greased bowl. Make a custard mix of the milk, sugar and cornflour.
- Soak the bread slices in the melted **Amul Butter** and place it in a bowl. Sprinkle some raisins and walnuts.
- Make 3 layers of bread and nuts. Pour in the custard mix and bake at 150°C for 20 minutes.

To prepare the caramel sauce:

- Mix in the **Amul Butter**, fresh cream, liquid glucose and sugar in a pan.
- Boil and cook at 103°C. Remove from heat. Pour the caramel sauce over the bread and butter pudding just before serving.

Dal Makhani

Ingredients:

- 1 cup Masoor dal
- 1 onion
- 1 tomato
- 5 - 6 green chillies
- 2 - 3 tbsp vegetable oil
- 2 - 3 tbsp **Amul Butter**
- 1/2 tsp garlic paste
- 1 tsp Shazeera (kala jeera or caraway seeds)
- 2 cardamom
- 2 cinnamon, chilli powder
- Salt to taste
- 2 - 3 cups water

Method:

- Cook the Masoor dal in a pressure cooker and keep it aside. Do not overcook the dal.
- In a pan heat the oil. When hot add the garlic paste and let it fry for a while. Later, add the onions and green chillies. Fry them till they are golden brown.

- Add the tomatoes. When onions, green chillies and tomatoes are well cooked keep them aside.
- Once the mixture is cool, grind it into a smooth paste and keep it aside.
- Also grind Shazeera and cinnamon into fine powder separately and keep it aside.
- In another pan add **Amul Butter** and heat it. Once hot add cardamom and then the powdered mixture of Shazeera and cinnamon.
- Allow it to splutter.
- Then add cooked Masoor dal along with 2 - 3 cups of water.
- Bring it to a boil. And then add the fine smooth paste of onions and tomatoes.
- Stir the whole mixture well and boil for about 5 minutes.
- Add the salt.
- Garnish with coriander.
- Serve hot.