

Cheese Barfi

Ingredients:

- 450g **Gouda Cheese**
- 450g dry milk powder
- 1 cup sugar
- 1 tbsp ghee
- 2 tbsp chopped pistachios
- 1 greased thali

Method:

- Heat the ghee in a kadai on medium heat.
- Add the **Gouda Cheese** and keep stirring.
- Add the milk powder, use **Gouda Cheese** container to measure dry milk powder.
- When mixture starts to thicken add sugar and stir until mixture starts leaving the kadai.
- When done, pour it in a greased thali.
- Sprinkle pistachios on mixture, let it cool.
- Cut into small pieces.

Chilli Cheese Toast

Ingredients:

- 2 medium sized onions
- 1 medium sized capsicum
- 200g **Amul Processed Cheese** (grated)
- 3 - 4 green chillies
- 2 tbsp cooking oil
- 6 slices of fresh bread
- 50g butter
- Salt to taste

Method:

- Chop the onions, capsicum and green chillies fine.
- Saute onions in oil till transparent.
- Now, add salt, green chillies and the capsicum pieces and saute till done.
- Do not overcook the capsicum as its flavour is best when lightly cooked.
- Add **Amul Processed Cheese** to the vegetables and stir continuously till it melts and forms a paste.
- Divide the above vegetable paste into six equal portions.
- Apply butter on one side of each slice and the vegetable paste on the other side. Spread the paste evenly on the bread slice.
- Toast on tava or snack toaster (with the buttered side down) till done. Serve hot with tomato ketchup.