

Garlic Bread

Ingredients:

- Bread, preferably hotdog rolls
- **Amul Cheese Spread**
- Salt to taste
- Garlic paste
- Mixed Herbs
(dried or fresh - if fresh, finely chopped)

Method:

- Mix **Amul Cheese Spread**, salt, garlic paste and mixed herbs and keep aside.
- Cut the rolls along their length and spread this mixture.
- Arrange this on a baking tray and keep inside a hot oven for a few minutes till crispy.
- Can be served with Tabasco sauce.

Sweet Vermicelli Cream Sandwich

Ingredients:

- 6 large slices sandwich bread
- 1/2 cup fine vermicelli, broken
- 1 tbsp Amul Pure Ghee
- 1 cup Amul Milk
- 1/2 cup sugar powdered
- 1 cup Amul Fresh Cream
- 1/4 tsp cardamom powder
- 2 - 3 drops vanilla essence
- **Amul Cheese Spread** for bread slices

For garnishing:

- 1 tbsp chopped almonds
- 1 tbsp chopped pistachios

Method:

- Melt ghee in a deep saucepan.
- Add vermicelli; stir fry on low flame till aroma exudes.
- Add milk, allow to cook.
- Keep stirring and make sure there are no lumps.
- When all milk is absorbed, and vermicelli is cooked but firm, take off fire.
- Allow to cool completely, or even refrigerate for 10 - 15 minutes.
- Fluff up and loosen with a fork, leave aside till required.
- Beat cream essence, sugar, in a chilled bowl, till thick and peaks form on top.
- Add vermicelli, mix gently.
- Put dollops of mixture onto toasted bread slices layered with **Amul Cheese Spread**.
- Cut into triangles, serve.
- Serve crisp with hot milk, coffee or tea.