

Chocolate Malai Barfi

Ingredients:

- 2 cups Amul Milk Powder
- 1 cup almond meal
- 300ml **Amul Fresh Cream**
- 3/4 cup powdered sugar
- 1 tbsp cocoa powder

Method:

- Place all ingredients with **Amul Fresh Cream** except cocoa powder in a large microwavable bowl.
- Mix well and place bowl in a microwave oven for 4 minutes on high cook.
- Remove bowl and stir mixture. Place again for another 4 minutes.
- Transfer half the barfi in a greased plate.
- Quickly blend in the cocoa into the remainder and pour over the barfi in the plate and spread evenly.
- Cool and cut into diamond shaped pieces.
- Blanched nuts can be sprinkled on top along with silver warq (foil).

Malai Toast

Ingredients:

- 2 tbsp **Amul Fresh Cream**
- 1 sp chopped capsicum
- 1 sp chopped onions
- 1 sp deseeded chopped tomatoes
- 1 sp chopped green chillies
- Salt
- Chaat masala
- Cooking oil
- 4 bread slices

Method:

- Mix ingredients and **Amul Fresh Cream**.
- Cut the slices into halves and brush them with oil on one side.
- Put the prepared mixture on the other side of slices.
- Roast the slices (from the oil coated side) in a non-stick pan.
- Garnish with chaat masala.
- Serve hot with tomato ketchup.