

**Ingredients:**

For the ice cream -

- ½ cup milk powder
- ½ cup condensed milk
- ¼ cup powdered sugar
- 2 cups milk
- ½ tsp butterscotch essence

For the praline -

- ½ cup sugar
- ½ cup powdered cashew nuts
- 1 tsp butter
- Oil for greasing

Method:

For the praline -

Heat the sugar in a non-stick pan and cook on medium flame for 5-6 minutes, while stirring continuously. Remove from flame, add the cashew nut and butter, and mix well. Spread the mixture on a greased flat surface and allow it to cool and harden. Scrape it out using a palate knife and coarsely powder it using a mortar-pestle. Keep aside.

For the ice cream -

Combine all the ingredients except the butterscotch essence and whisk together. Bring to a boil in a non-stick pan and simmer for 6-7 minutes, while stirring continuously. Cool completely, add butterscotch essence and mix well. Freeze for 6 hour or till semi-set. Remove the semi-set ice cream from the freezer and transfer it in a mixer and blend till smooth. Add the prepared praline and mix well. Transfer the mixture into the aluminium shallow container. Cover with the foil and freeze for approximately 10 hours or till set. Scoop and serve.

BARFI

Barfi is a popular dessert. Traditional barfis

are made from mawa. There are various types of barfis, which are available in every household. Milk powder barfis are similar to fudge and is very soft, sweet and rich. It is one of the quickest and easiest desserts to cook. The main ingredients are milk powder, sugar and butter.

Ingredients:

- 1 cup milk powder
- 1¼ cup sugar
- ½ cup butter
- ½ cup water



1 pinch yellow colour

10 pieces pistachios

Method:

Grease a plate with ghee or butter and keep aside. Chop the pistachios and keep aside for garnishing. In a pan add butter, milk powder and sauté for 2-3 minutes in medium flame. Turn off the fire and transfer it to another plate. In a same pan, add sugar and water, keep the gas in simmer and let the sugar melt completely by stirring well. When the sugar dissolves, let it boil in a low

flame and stir. Add the milk powder and mix well. Keep stirring till the mixture slightly thickens and starts leaving the sides of the pan. Remove from pan and pour it into greased plate. Spread it into a plate. Garnish with chopped pistachio and press it well. Allow it to cool down. Cut into desired shapes and serve.

GULAB JAMUN

Gulab jamun is a milk-solids based dessert, popular in countries of South Asia. gulab jamun was first prepared in medieval India. It is widely known as lal mohan and is served with yoghurt. It is made mainly from milk solids, traditionally from freshly curdled milk.

Ingredients:

- 1 cup milk powder
- 1 egg
- 2 tbsp semolina
- 1 tbsp all-purpose flour
- 1 tbsp butter
- 1 tsp baking powder
- For sugar syrup -
- 2 cup water
- 1 cup sugar
- ¼ tsp cardamom powder

Method:

For gulab jamun -

Mix all ingredients. Make a smooth dough by rubbing it. Make 12 balls out of it. Heat oil in a pan. Deep fry the balls on low heat till dark brown.

For sugar syrup -

Boil sugar, water, and cardamoms powder till dissolved. Now add the fried balls in it. Cover and simmer on low heat for 15 minutes. When it is done remove from heat and allow it to cool down.

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POLLUTION এর SOLUTION

বোরো প্রাস অ্যান্টি পলিউশন ফেসওয়াশ দূষণ থেকে ত্বককে রক্ষা করে আপনাকে করে আরো সুন্দর ও মোহনীয়। আর বোরো প্রাস অয়েল কন্ট্রোল ফেসওয়াশ তৈলাক্ত ত্বকের যত্ন নিয়ে ত্বককে করে তোলে সজীব।

কাস্টমার কেয়ার লাইন
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